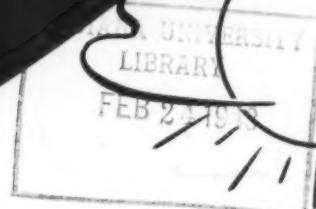


THE NATIONAL PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891



Bus



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Damp-Tex Enamel solves the problem of drying out wet surfaces before painting, hence eliminates this loss of time or production. By a process explainable only in scientific terms, Damp-Tex Enamel penetrates through moisture and adheres to the surface underneath, forcing the moisture out, as it were, as Damp-Tex forces its way in. Then it dries into a tough enamel-like waterproof film.

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* Pre-treated Damp-Tex to stop bacterial and fungus growth costs 10c per gallon extra.

DAMP-TEX

The Enamel That

A S



Dear Pop:



A detailed illustration of a Buffalo Vacuum Mixer, a large industrial machine with a cylindrical body and various mechanical components.

BUFFALO VACUUM MIXER
Improves "mix" quality . . . cuts casing cost
. . . avoids spoilage loss . . . increases yield.
Keeps all air out!

Army food is really "something to write home about" . . . and a lot of muscle-building sausage is playing an important role in keeping the boys in the service well-fed and happy.

The Packing Industry is doing wonders to keep up with the enormous demands of our armed forces . . . plus the needs of war-workers and civilians, too. Here you'll find Buffalo equipment (silent cutters, grinders, vacuum mixers, stuffers) invaluable in speeding sausage production. Where long-used machines need replacing to keep pace with Government orders, new Buffalo machines are being specified to do the job.

After the war, Buffalo equipment will still be "doing the job" as they have done for the past three quarters of a century!

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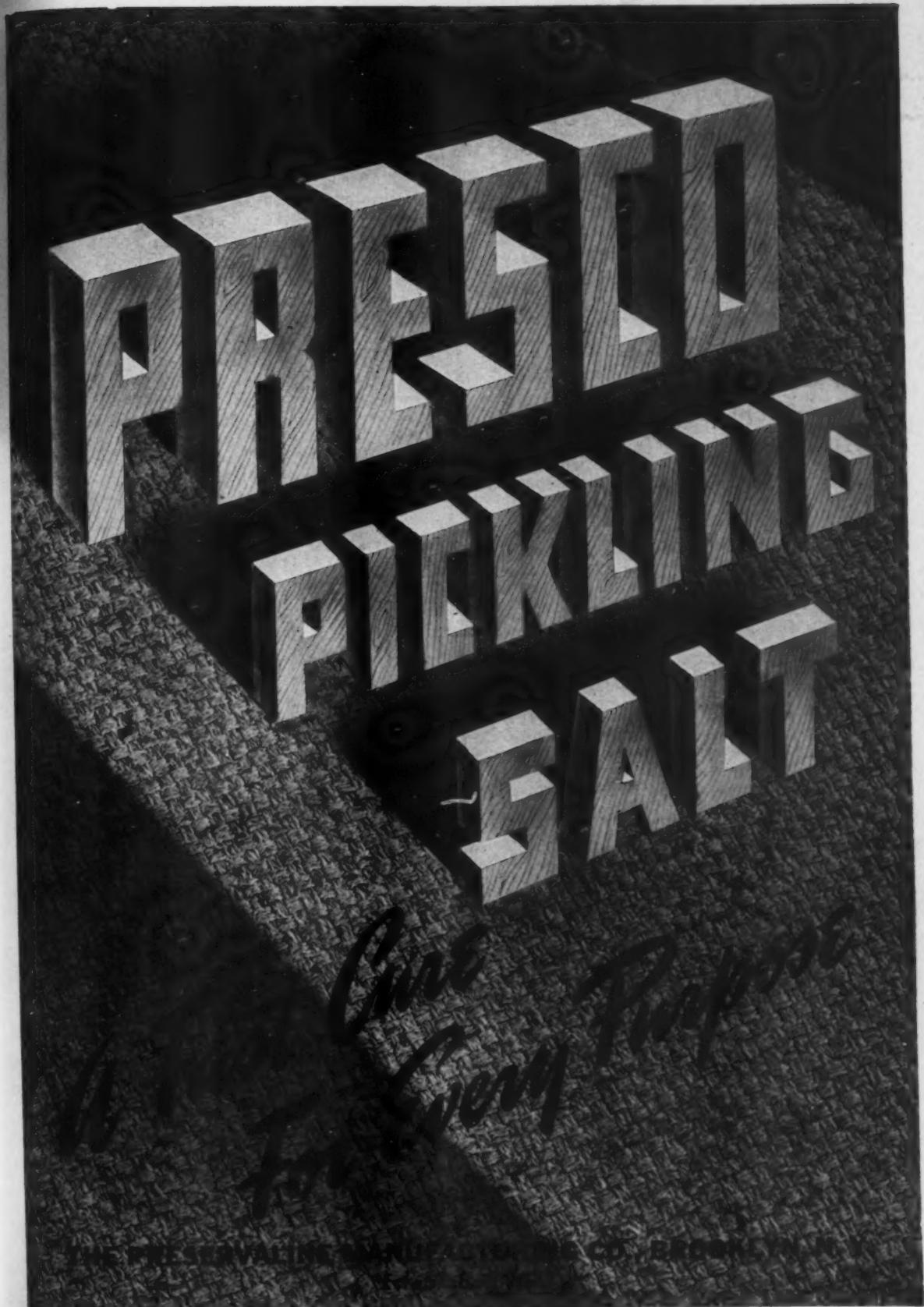
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50 Broadway Buffalo, New York

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Buffalo

**QUALITY SAUSAGE
MAKING MACHINE**



THE NATIONAL PROVISIONER

Volume 108

FEBRUARY 20, 1943

Number 8

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EDITORIAL STAFF

EDWARD R. SWEM, Editor
VAL WRIGHT, Managing Editor • ROBERT V. SKAU, Market
Editor • NEIL I. SKAU, JR., Associate Editor • RICHARD
E. PULLIAM, Art Director • P. L. ALDRICH, Editor Emeritus
Washington: C. B. HEINEMANN, JR., 700 Tenth St., N. W.

Published weekly at 407 So. Dearborn St., Chicago, Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions U. S., \$3.00; Canada, \$5.00; foreign countries, \$5.00. Single copies, 25 cents. Copyright 1943 by The National Provisioner, Inc. Trade Mark Registered in U. S. Patent Office. Entered as second-class matter October 8, 1919, at the post office of Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: HARVEY W. WERNCKE, Manager, Advertising Sales
FRANK N. DAVIS, Special Representative
MYRTLE LINDAHL, Production Manager
407 S. Dearborn St., Tel. Wabash 0742.
New York: H. SMITH WALLACE, Eastern Manager
300 Madison Ave., Tel. Murray Hill 2-6153.
Los Angeles: DUNCAN A. SCOTT & CO., Western Pacific Bldg.
San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg.

DAILY MARKET SERVICE

E. T. NOLAN, Editor (Mail and Wire)
C. H. BOWMAN, Editor

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

RICHARD von SCHRENK, President • LESTER I. NORTON, Vice
President • E. O. H. CILLIS, Vice President and Treasurer •
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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: On pages 10 and 11 of this issue appears a helpful article on how to expedite production by keeping packinghouse rails, trolleys and switches in top condition. Other stories in THE NATIONAL PROVISIONER's continuing series on wartime maintenance of equipment, to be published in early issues, will cover cooler insulation, sausage department equipment, hand trucks, valves, band saws and cutlery. Also scheduled for appearance in the near future are three stories on proper hide takeoff and handling, a subject of particular importance at this time. To help you break in inexperienced employees, we will soon begin a series of weekly articles on fundamental meat plant operations.

★ ★ ★

Someone handy with figures recently got busy and computed that the weekly current production of luncheon meats and sausage products at the Ft. Wayne and Kalamazoo plants of Peter Eckrich & sons, Inc., would be sufficient to fill approximately 1,925,000 sandwiches. It's amazing what can be accomplished in a short session with a calculating machine.

★ ★ ★

And San Francisco still goes without meat! Could it be that they are too proud to ask the Los Angeles movie colony for a few hams?

RATIONING SIDELIGHTS:

Rationing stories are a dime a dozen these days, but here's one that may arouse a chuckle among those in the trade. According to this account, which has not been officially confirmed, a sheepman wrote urgently to his rationing board, insisting that he would have to have two tires. Referred to Detroit, he wrote and finally wired, saying: "Must have tires. Lambing season begins next week." The answer came the next day: "Postpone lambing season two weeks."

From the personal column of a New York newspaper: "Bill: Shortage of horses only equalled by shortage of steaks, but will try to have juicy viande chevaline a l'oignon for you. Bring your own oleo. B."

A new butcher shop opened recently in Summit, N. J. It doesn't sell beef, veal, lamb, mutton or poultry, but business was brisk. It sells only horse meat.

Please rush Boot Catalog No. 10 to:

NAME.....

COMPANY.....

ADDRESS.....

CITY.....

STATE.....



YOU CAN GET RUBBER SAFETY FOOTWEAR if your plant is producing for war! This new

Lehigh catalog lists rationed types **carried in stock**... tells how you can get them quickly. If toe injuries or bone-breaking slips and falls are slowing your production, **CLIP AND MAIL COUPON TODAY!**

LEHIGH

Wartime RUBBER BOOTS AND SHOES



IN STOCKS Catalog No. 10

LEHIGH SAFETY SHOE CO., INC., ALLENSTOWN, PA.

1942, G.C.C. CERTIFIED
AND APPROVED BY GOVERNMENT PURCHASE
TO FIGHT WITH RATIONED
AMMUNITION REQUIREMENTS OF
THE O.P.A. APPLY TO YOUR
LOCAL WAR PRICE AND
QUOTING BOARD TO OBTAIN
THE CERTIFICATE NECESSARY
FOR PURCHASE OF THESE RUB-
BER BOOTS AND WORK SHOES.

- Knee Boots
- Hip Boots
- Ankle Boots
- Skid-Proof Soles
- Boot-Shoes for Women
- Neoprene-treated Types

LEHIGH SAFETY SHOE CO. INC. - ALLENSTOWN, PA.



IF SALT COST \$1.00 A POUND—

many a meat packer would turn out a finer cure!

How do we figure that? Because then packers would no longer order blindly nor accept just any salt. They'd take good care to *study* the facts about an ingredient that set them back *that* much!

They'd soon find out that there's a big difference in salt—that some salt contains *impurities* so bitter that they may impart their bitterness to the meat, and tend to clog the pores of the meat, retard penetration, and thus increase chances of souring. They'd learn that some salt can actually *spoil the cure!*

And that's when they'd learn to standardize on Worcester! You can be sure the salt you use is free from those money-wasting impurities if you specify Worcester Salt.

THE PERFECT CURE SALT

Worcester is a pure salt—free from bitter impurities.

Worcester is a fine salt—dissolves instantly, penetrates quickly and completely, guards against souring.

Worcester gives meats a fine color for maximum sales appeal, and fine flavor for sure-fire repeat sales.

Don't trust good meat to poor salt! Standardize on Worcester and be sure of uniformly fine color and flavor.

WORCESTER SALT

Worcester Salt Company, 40 Worth St., New York, U.S.A.

Refiners of quality salt for generations

The can that makes fresh air

Take a good look at this gas mask. It's the type you will have if gas warfare comes.

It's simple—and safe. The secret of its success is that little metal can jutting out like a giant's nose.

When you breathe, the gas is drawn through openings in the can and turned into pure, fresh air!

An ingenious chemical filter inside the can (details secret) performs this life-saving trick.

Gas-mask cans, called "canisters," are being made by the millions for our fighters. They're going to war to protect American boys. Soare untold numbers of other cans—carrying food, medicines, ammunition, all kinds of war materials.

All these cans must withstand terrific heat, bitter cold. They must protect against insects—keep out rain, salt water, humidity. They must withstand rough handling, long storage. They do. The vital supplies they carry get there—safe.

The cans that you miss today will some day be back on your shelves again. And they'll be better cans for the new knowledge and experience we are gaining as packaging headquarters for heroes.



ATTENTION WAR PURCHASING AGENTS

Metal containers are delivering the goods safely—foods, supplies, and bullets arrive ready for action. Continental is making millions of these cans along with other war needs, including plane parts.

Yet, rushed as we are, we can still take on more! Right now, a part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 East 42nd Street, New York.

CONTINENTAL CAN COMPANY

It gets there—safe—in cans

Appears in January issues of United States News — Time — Business Week — Newsweek
The National Provisioner—February 20, 1943



Let's Get Down to Casings!
For Sausage at its Best . . . Use

**ARMOUR'S
NATURAL CASINGS**

★ Let's talk facts.

We honestly believe that Armour's Natural Casings are your wise choice for sausage at its finest.

And here's why:

They give your sausages a firm, plump, well-rounded appearance that means extra sales-appeal in the dealer's case.

Because of their uniformly great strength, they help you cut breakage losses to a minimum.

They lock in all the juices, all the flavor of the sausage meat . . . protect your product's goodness right to the customer's table.

And they're available in a wide range of types and sizes, all carefully selected and graded, so that you'll find an Armour's Natural Casing exactly suited to your product needs.

So let's get down to casings . . . and fine casings for your own fine products. Make your next order Armour's.

*If you are making sausage
for the Armed Forces...use
Armour's Natural Casings
and be sure they will meet
all requirements.*

ARMOUR AND COMPANY

A Letter to All Americans

THE American counter-attack (Tunisia) . . . faded under heavy losses of men and armored vehicles."

"So much beef and pork have been diverted to black market operations that all military and lend-lease needs cannot be filled."

Read those newspaper statements again. Both can be paraphrased in three words: "We were licked."

Certainly it's "we." You don't believe that you didn't share in the Tunisia defeat just because some other American—perhaps a son, brother, husband, grandson, cousin or neighbor—did your dying for you? Of course you can be impersonal and objective about "heavy losses of armored vehicles"; it's only personal when you experience the flesh-rending explosion and searing flame as an 88-mm. shell hits a tank or half-track.

We—the American people—meat consumers, processors, retailers and livestock producers—cannot escape responsibility for a defeat on the home front when the vital food supplies of our troops, our allies and our war workers are endangered. You may say that it is not your fault that OPA and other agencies have complicated chaos, or because some snide concern uses a cute trick, such as the "cooler door fee," or a farmer sells his hogs at 25c per lb. to a "garage," or a short-sighted dealer and a meat-hungry housewife connive to evade ceilings.

Do not all of us—whether our error has been one of commission or complacency—share in the failure and shame if the Red Army soldier, fighting through defeat and numbing cold to win, turns to us in vain for meat? Do not all of us fail if our soldiers and sailors in the Solomons, or the R. A. F. bomber crews taking their planes over Europe nightly (knowing that at least one in 20 will not return), or the American and English war workers, or our own troops in Tunisia, go hungry because of black markets?

While neither the American people nor the meat industry can solve all the problems of the present meat crisis, they can unite in one great drive to:

STAMP OUT BLACK MARKETS!

Sabotage and racketeering—dirty words, but it's a black subject—cannot be allowed to impede our fight abroad and at home. American democracy must certainly possess enough patriotism and self-discipline, if correctly directed, to halt black market operations immediately. (In Fascist countries it would be short shrift and a long rope.)

While meat processors, dealers, consumers and producers cannot fail to feel resentment at the manner in which price ceilings and the regulation of distribution have been mismanaged by the government, they should never lose sight of the fact

that the sole objective of the meat restriction order is to "provide sufficient meat for our fighting men and lend-lease shipment," and that:

1) Evasion of the restriction order by unrestricted slaughter and sale may deprive our fighting men and the nation of meat, fats and leather which are badly needed to win the war;

2) Violation of price ceiling regulations provides the profits on which the black market lives.

If the American people want black marketing to stop it can be eradicated tomorrow. The process is simple but tough:

1) Every housewife must resolve to ask the retailer's ceiling price as well as his selling price on every piece of meat offered to her. If his selling price is "black," she must not only refuse to buy, but also report the facts to the nearest OPA office.

2) All retailers, acting individually and in local groups, must refuse to buy from meat bootleggers and refuse to pay illegal prices for meat offered by established firms. All "black" offerings should be reported to OPA and city or state health officials.

3) All packers, processors and wholesalers must disassociate themselves and their employees from black marketing and should resolve to comply with price ceilings and the restriction order to the best of their ability. Evidence of illegal sales and prices charged by others should be furnished to OPA.

4) All livestock producers, commission men, order buyers and livestock truckers must refuse to sell to, handle or transport livestock for known black market operators and should report suspected transactions to OPA and health officials.

Such public action to clean up black markets must be accompanied by more rigid enforcement of price ceiling and distribution regulations by OPA. The government must take the people into its confidence with respect to the meat situation, must clarify the question of jurisdiction over meat problems and must recognize that packers and processors cannot absorb staggering losses and still furnish meat for the armed forces and civilians.

We believe that the Share-the-Meat campaign would not have been a dismal failure had the public been taught the need for self-rationing, given a definite method of measuring their meat consumption and the expected sacrifice and been told (this would require courage and realism) that the average per capita amount available for civilians would probably be between 1½ and 2 lbs. per week instead of 2½ lbs. Had self-rationing succeeded, black marketing would be a minor problem and there would be no need for a complex point rationing system.

Meanwhile, we do have black markets. It is our job to

STAMP THEM OUT!

Keep Rails Ready for War Loads

MAINTENANCE, it has often been said, is the never-ending problem of every packer and sausage manufacturer. This has never been so true as it is today, when replacement of many types of equipment is practically out of the question.

More direct war applications for iron, steel and other metals, coupled with the fact that many plants which heretofore were engaged in the manufacture of packinghouse equipment are now producing military items, have cut deeply into the production of meat plant track and trolley equipment.

As a result of these limitations, it is up to the plant engineer to keep all tracking and trolley now on hand in the best possible working condition. At times this may tax the engineer's ingenuity, as he may have to improvise to a certain extent, but he will soon learn that maintenance steps, such as

those described in this article pay dividends in greater efficiency and fewer delays caused by breakdowns.

In order to keep all rails and trolleys in good working order it is necessary that they be thoroughly inspected at frequent intervals. Starting with the rail, which is made of steel, it should be noted whether rust has gained a foot-hold. If so, the rail should be scraped clean and painted with a good quality paint. Rust is the most virulent enemy of cast iron or steel in the packing plant, since numerous conditions are present there under which oxidation thrives, particularly in the carcass coolers. In some plants using brine in the refrigerating system, the presence of salt, coupled with the moisture in the air, pits the rails deeply. Scraping and painting offer some degree of protection, but the paint does not stand up very long under the severe

saline content of the air. In other parts of the plant, rusting of rails is not so pronounced and the paint job endures somewhat longer.

The steel rails are suspended from the ceiling or from beams by means of a cast iron bracket which is either bolted or fastened with lag screws. These bolts or screws must be carefully checked, for they are likely to pull loose due to the swinging of the carcasses suspended from them. If the bracket is bolted through the ceiling or beam it is good practice to use large washers which distribute the weight over a larger area. This helps to insure that the bracket will not pull loose under stress.

Keep Brackets Safe

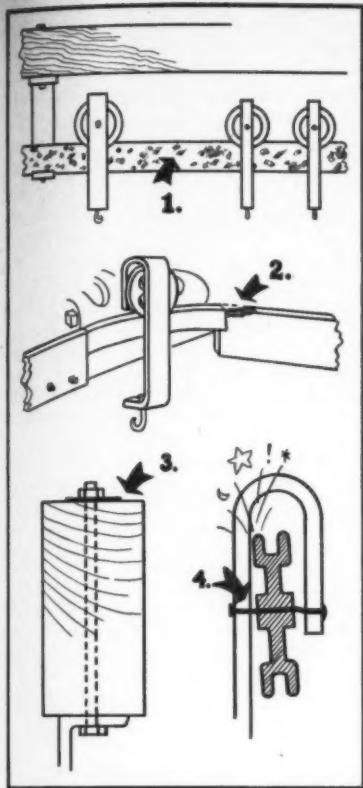
At times the brackets are put under a severe strain when several carcasses are bunched up closely on the rail, placing a great deal of weight on a single point of suspension. If one bracket gives way under a load—which happens only infrequently under ordinary conditions—several more are certain to be pulled loose, resulting in a great deal of damage to rail and brackets and interrupting production until the break can be repaired. Such occurrences can be prevented if a daily check-up is undertaken. The number of brackets required for safety depends upon the operations carried on at any particular point. In those locations where the entire carcass is suspended, it is best to have the brackets not more than three or four feet apart, but this distance may be increased as the load becomes progressively lighter in other sections of the plant.

Track switches come in for a lot of abuse in the packing plant and must be kept in good repair. At the point where rail and switch meet, only a very narrow gap is present at the time of installation, but as the equipment is used, the rail wears down a little on each side of the switch. This point of wear can be satisfactorily built up with the aid of an electric welder. After the repair is completed, the new metal should be ground down so that the fill is level with the rest of the rail. Switches must be kept clean and well oiled to prevent accidents.



BRACKETS MUST WITHSTAND HEAVY LOADS

LEFT: Bunching of carcasses on rail places severe strain on brackets, calling for closer spacing. As rail load becomes lighter brackets may be mounted at less frequent intervals.
RIGHT: Cages should be kept clean by thorough washing with caustic soda spray to remove grease and smokehouse grime.



WHERE TROUBLE MAY START

- 1.—Indicates severe rust accumulation, especially noted in coolers where brine is used.
- 2.—Showing point of heavy wear at junction of track and switch. This may be built up by welding.
- 3.—Large washer used to prevent loosening of bracket bolt.
- 4.—Illustrating binding caused by bent pin or axle, leading to flat spot on wheel.

wheel on the pin will wear the latter rapidly unless it is kept well oiled. Should the pin become loose, it must be either tightened or replaced. Otherwise, the wheel rubs and binds instead of rolling freely along the rail, creating a flat spot on the wheel and causing unusual wear on the rail. While it is best to have a man on hand whose specific duty it is to check the condition of the rails and trolleys, the employees who use this equipment regularly in moving either carcasses or product should also keep an eye open for any operating irregularities.

Cleaning and Oiling

The primary point in keeping trolleys in good condition is regular cleaning and oiling. The trolley starts its trip at the killing floor, moving to the chill room or cooler, where it remains for a few days, and then proceeds to other sections of the plant for subsequent processing operations on the product carried. After a trolley has completed one of these trips, it is best to have a man check it to see that it hangs properly on the rail. Then it should be thoroughly cleaned by dipping in a solution of caustic soda, followed by a rinsing dip.

The next operation is that of lubrica-

A word of caution regarding switches is also in order. There is a wrong way and a right way to handle carcasses or cages that hang from trolleys, especially when approaching a switch. It is always safest to get behind the carcass or cage and push it on the track rather than to pull it, as a switch may be faulty and close only part way, allowing the suspended weight to drop. If the man handling it is in front and pulling, the forward motion will cause the cage to drop toward him, but if he is pushing it will fall without endangering the worker. One foreman reported that he had seen an improperly handled cage fall and badly crush the operator's foot.

It is not only the new men in the plant who need to be cautioned to push objects on the rail; some of the old-timers are neglectful in this respect. In a recent visit to one plant, two men were observed moving hog carcasses along the rail. The older man, a veteran employee of the plant, walked in front of the carcass and pulled it along the rail, while the younger worker stood behind another carcass and properly pushed it. It is said that familiarity breeds contempt and this was probably the case in this instance.

The trolley that rides on the rail and bears the suspended weight directly also needs very thorough checking. Faulty wheels may cause an accident which would tear down the rail. Most of the wear on the trolley is concentrated on the pin which acts as an axle for the wheel. There is a great deal of weight on these trolleys and the friction of the

common lubricant is paraffin oil, into which the whole unit is usually dipped, then removed and placed in the drier. Paraffin oil is generally used because it is a good lubricant, hardens on the metal so that none drips on the meat and also acts as a protection against the ravages of rust. A good grade of oil should be applied to the pin running through the wheel but care must be taken to prevent some of it from dripping on the meat. After the trolley has been dipped in paraffin and dried it is ready to begin its trip through the plant again, starting with the killing floor. If care such as that outlined above is given to this equipment it will last indefinitely, as is evidenced by the experience of one packer engineer who has had most of his track and trolley equipment in operation continuously since 1914 and 1918.

Some cages used in the sausage department as well as in other sections of the plant hang from the rail and come in for quite a bit of abuse. These are made of steel and consequently are on the hard-to-get list. They, too, need to be kept in tip-top shape to deliver maximum service. Here again cleanliness is of paramount importance. After the cage returns from the smokehouse it is usually removed to a cleaning room where it undergoes a spray treatment of caustic soda which removes all traces of grease, dirt and smoke accumulation. Cages should also be checked to see that the trays and hangers are not loose. If there are signs of loosening they should be welded.

One Chicago plant engineer recently installed a new welder in his shop to take care of the increased demand for this valuable type of maintenance equipment since the clamping down of replacement restrictions.

MOVING PRODUCT ON RAILS CALLS FOR SAFETY

Cages and carcasses should be pushed, not pulled along rail, as they are likely to drop on worker's feet if open switch is encountered. Veterans as well as new employees must keep this in mind when transferring carcasses or product along overhead rails. The worker shown in the illustration is inviting a serious foot or leg injury.



Important Points on Handling Meats Prior to Canning

IT IS not intended that this bulletin present anything new or novel in the manner of handling meats prior to processing. The general instructions issued to the operating departments cover in considerable detail those practices which experience has shown to be sound and which comply with the regulations of the Meat Inspection Service of the Bureau of Animal Industry. It is intended, however, to point out and emphasize those features which yield excellent dividends in the conservation of product and in improvement of quality in the finished form.

It is very generally known that from the instant of slaughter until final sterilization in the can, the flesh of an animal is undergoing continuous changes. With the onset of rigor mortis certain of these changes begin. Accompanying these changes are those which are caused by the growth of bacteria, yeasts, and molds. Some of these changes in certain instances are desirable, for example, the ripening of primary cuts which are to be used as steaks and roasts. If uncontrolled, such changes may become very undesirable.

Microorganisms and Spoilage

Bacteria, yeasts, and molds are present everywhere in our environment. They are found in greatest numbers in soil. These microorganisms are very small plants, visible only with the high power microscope. When growing in mass, they are familiar to the operating man as slime, which can be felt before it can be seen, for example, on the outside of sausage.

Insofar as a food plant is concerned, bacteria are present everywhere. This means that starting with the meat at any step in its preparation or storage prior to being hermetically sealed and cooked in a can, it is subject to the activity of a wide variety of organisms. These organisms are in the air, on the equipment and utensils used in preparing the meat, and on the hands and clothing of the operators handling the meat. In other words, the product is in a constant stage of siege and the success or failure of invasion depends upon (1) how many organisms gain access to the product, and (2) how favorable or unfavorable the circumstances may be for their growth on and in the product.

There are a number of factors which affect the growth of bacteria in meats, but the most important in the packing plant are time and temperature. Bacteria vary greatly in their activity at different temperature ranges. Probably the majority grow best between 60 and 105 degs. F. This group of bacteria, however, may grow at 45 degs. F. and even lower, but their growth is very

slow at such temperatures. Another group of bacteria, which is of great importance to the operating man, grow best at 28-45 degs. F. These cold-loving bacteria will grow slowly at just above 32 degs. F. but their growth is not greatly increased by temperatures of 36 to 38 degs. Fahrenheit.

Time, Temperature and Growth

Generally speaking, as the temperature increases from 32 degs. F. to about 100 degs. F. bacterial growth increases accordingly depending upon the types of bacteria present. This means that the more nearly the temperature approaches 32 degs. F. the more unfavorable this factor becomes to the growth of most bacteria. Experience has shown that for the handling of all trimmings and other canned meat ingredients, the practical temperature is 36-38 degs. F. This temperature is sufficiently low to prevent appreciable growth of most bacteria.

Time is equally as important as temperature in handling fresh meats. The temperature of 36 to 38 degs. F. ceases to be practical when meats are held too long. If trimmings or other meat ingredients are to be held longer than four days after kill or two days after cut, they should be placed at still lower temperatures. If it is a matter of holding them an additional few days 25 to 30 degs. F. will suffice. If they are to be held for an extended period, they should be frozen and held at temperatures not above 10 degs. F.

The question naturally arises—Why

By a Committee of Bacteriologists of AMI Member Companies and the American Meat Institute. Approved by the Institute Committee on Scientific Research and Issued by the Department of Scientific Research, H. R. Kraybill, Director.

freeze meat at temperatures below 10 degs. F.? Scientific investigations have shown that the bacterial enzyme reactions responsible for spoilage continue although slowly at very low temperatures. Frozen meats should not be held longer than four to six months.

Finally, meat carrying a heavy load of bacteria requires a more severe sterilizing process. It is a well-known fact that the larger the number of bacteria present in meat the more difficult it is to kill them with heat. The action of salt, nitrate, and nitrite inhibits the growth of small numbers of bacteria. In addition, a given heat process is more effective in the presence of these salts than in their absence when small numbers of bacteria are present. A heavy load of bacteria cuts protective action of curing salts.

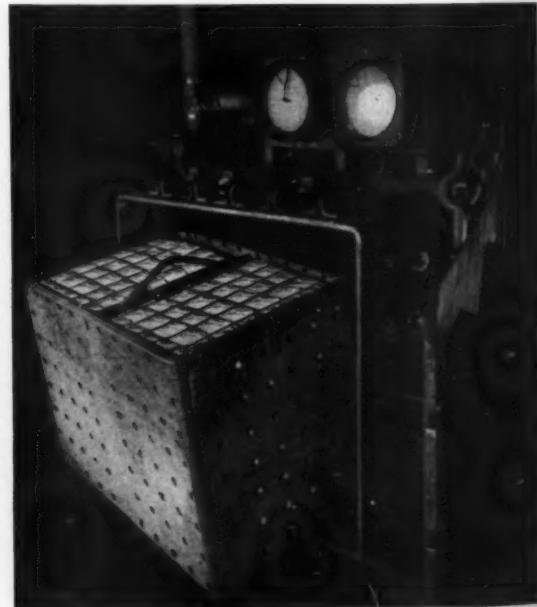
Sources of Contamination

A consideration of all the above facts emphasizes the importance of bacterial contamination in the handling of meats. The sources of contamination of meat are many. Fortunately, the important sources are well-known and easily controlled, provided proper vigilance and attention is given to the detailed procedures necessary to their control.

Improperly cleaned equipment is one of the most important sources of bac-

DON'T DELAY RETORTING AFTER SEALING

Canned product should in no case stand more than two hours before retorting. Processing from stuffing to retorting should be a continuous operation and the meat temperature should not be allowed to rise above 45 degs. F. The producer must not assume the meat is safe once it is stuffed in the can and hermetically sealed, but should insist that operations be scheduled so that retorting is done without delay.



teria. Meat particles and grease remaining on equipment support the growth of bacteria. Bacteria growing there will contaminate fresh product handled by the equipment and will often continue very active growth at low temperatures. In other words, when bacteria get a start at higher temperatures (above 50 deg. F.) growth will continue at a rapid rate for some time even though they are mixed with cold meat. Hence, all equipment located in rooms where the temperature is sufficiently high (above 50 degs. F.) to initiate active bacterial growth should receive special attention in cleaning procedures, even though the temperature of meat coming in contact with the equipment is not allowed to exceed the stated maximum (40 degs. F.).

Cutting and boning operations are often carried out in rooms where the temperature is very favorable to bacterial growth. Meat trucks are often left overnight in unrefrigerated rooms. Stuffers, closing machines, etc., are often located where room temperatures are favorable to the active growth of bacteria. It is imperative that equipment in such rooms be kept mechanically and bacteriologically clean.

Meats of Poor Quality

Meat of doubtful quality should never be mixed with good meats. Occasionally an uninformed operator may attempt to dispose of a batch of meat or product which he knows has been abused, by mixing it piecemeal with good meats, thinking that he is saving his company money in this way and not realizing the consequences which may develop.

Extra purchased meats are sometimes of poor bacteriological quality. They should be thoroughly examined for evidence of abuse. It is well to inspect purchased meats carefully for signs of

SUMMARY OF RECOMMENDATIONS:

1.—All meats contain bacteria ready to grow at the first opportunity. The larger the number of bacteria present, the faster the meat will spoil when the bacteria get a chance to grow.

2.—Fresh meats or trimmings should be held at temperatures of 34-38 degs. F. in order to keep bacterial growth at a minimum. If trimmings or other meat ingredients are to be held longer than four days after kill or two days after cut, they should be held at 25-40 degs. F. If the holding period is to be extended, the meat should be frozen at temperatures not above 10 degs. F.

3.—The chilling of meat or ingredients should be accomplished as rapidly as possible by being held in shallow layers. Meat packed in depths of 2 or 3 in. will cool much more rapidly than meat packed 6 in. deep.

4.—If frozen meats or trimmings must be used and it is necessary to defrost them before use, care should be exercised that no portion of the meat reaches a temperature in excess of 45 degs. F.

5.—Meat items which have been defrosted should be handled promptly.

6.—All steps in preparing meat, such as boning, cutting, grinding, stuffing should be done under refrigeration and as rapidly as possible so that the temperature of ingredients at no time exceeds 40 degs. F.

7.—The processing from stuffing to retorting should be a continuous operation. The temperature of the meat should not exceed 45 degs. F. at any time. The canned product should in no case stand more than two hours before retorting.

8.—Boning and cutting boards should be changed frequently, cleaned and treated. This treatment may be in the form of steaming, boiling, or treatment with hypochlorite solution. Wherever possible, standard-sized cutting boards which fit into a steaming cabinet should be used. Steaming cutting boards is preferable to the use of hypochlorite.

9.—Clean all equipment thoroughly (tables, choppers, grinders, meat trucks, stuffers, etc.) at least once a day. Remove any remaining meat particles and blood with cold water and the grease film with hot water, using scrub brushes and an acceptable cleaning agent if necessary. Remove excess water from equipment with a squeegee.

10.—Where cleaning of equipment has been done as outlined above and is to be supplemented by treatment with hypochlorite solution, such treatment should be done prior to the application of oil for the prevention of rusting.

11.—Apply oil to only clean and dry equipment remaining idle for more than five hours. Handle and apply the oil in such a manner that the value of the cleanup is not lost by recontamination of the equipment.

12.—To produce consistently a product of high quality, the handling of meats according to the above procedures is imperative.



USE GOOD MEAT

Watch the quality of all boned meat and trimmings used in making canned products, whether produced in your own plant or purchased from another packer. Doubtful meat should never be utilized, even though mixed with good, for it may spoil the whole batch. Thaw out samples of purchased frozen meat to try the odor and look it over for abnormal discoloration and particles of dirt. Boning and cutting boards should be changed frequently, cleaned and treated by steam, boiling or hypochlorite.

mishandling. Note any abnormal discolorations and off-odors. Look for particles of dirt. If meat is in a frozen condition, thaw out a sample. The odor may tell a story. Reject any meat which has thawed during transportation. Observe date of trimming and cutting on the barrel.

Meat of poor quality may serve as an important source of contamination to large volumes of good meat, as well as contaminating clean equipment.

Non-Meat Ingredients

Spices, cereal flours, soybean flours, etc., often carry large numbers of spores of various bacteria. If such materials are to constitute product ingredients, care and discrimination should be used in their choice. Such materials often serve as an important source of contamination with bacteria. Moreover, if such materials are being handled in the same room as meats, or product containing them are being handled with the same equipment used for fresh meats, special care in sanitation should be observed.

(Continued on page 27.)

Livestock Population Sets New All-Time High Record

WITH government agencies carrying tremendous orders for meat products and other agricultural commodities, the report of the Department of Agriculture on the number of livestock on farms as of January 1, 1943, is highly encouraging. Never before in its history has the U. S. had as much livestock on farms as when the present year began. However, meat from a large volume of these animals

will be consumed in other countries, for commitments to our Allies under the lend-lease program are extremely heavy for the present year. A great deal of meat will also be used to feed our own armed forces in the various theatres of war.

The number of cattle and hogs on farms on January 1 showed substantial increases over a year earlier and established new records, while sheep and

lamb totals were smaller than on January 1, 1942. The reduction in the number of sheep and lambs is to some extent explained by the fact that unusually large numbers of ewes and ewe lambs have been sent to market for slaughter, forced in by a shortage of herders.

The hog and cattle increase more than offset a reduction in sheep, horses and mules. In terms of animal units, the January 1 number was 5 per cent larger than a year earlier and 11 per cent above the 10-year average. This increase was accompanied by sharp increases in the value per head of all species, with a resulting inventory value of livestock on farms much higher than in any previous year.

When the numbers of species are converted to an animal unit basis which allows for differences in size and feed requirements, the increase is about 5 per cent; in terms of grain consuming animal units the increase was about 11 per cent; and in terms of hay and pasture units increase was 2 per cent.

This record number of livestock is to a considerable extent the result of a record supply of grain and hay this season after five years of abundant supplies. Production of feed grains and hay in 1942 were the largest of all years and carry-over stocks were large. As of January 1, farm supplies of feed grain per animal unit of livestock (including chickens) were the largest in 20 years and 3 per cent above the 5-year average. This season's supply of hay per hay-consuming unit was the second largest in more than 20 years and 6 per cent above the 5-year average.

Hogs Increase Most

The increase in hog numbers was the largest and the percentage increase of 22 per cent was the second largest on record. The increases for pigs under six months old and for sows and gilts for spring farrow were somewhat larger than the increase for other hogs over six months. With the large number of hogs on farms January 1—73,660,000 head—and a large increase in the 1943 spring pig crop in prospect, the slaughter supplies in 1943 will be much above the record supplies of 1942.

The upward swing in the cycle of cattle numbers continued through 1942 and carried the total of all cattle on farms to a new high of 78,170,000 head—over 3,000,000 head larger than the previous record. The numbers of all classes and ages of cattle increased, with milk cow numbers up about 2 per cent. The number of all sheep on farms decreased during the year from the record number on January 1, 1942, after advancing continuously for five years. The number of stock sheep decreased about 3 per cent to 48,308,000 head and the number of sheep and lambs on feed decreased about 2 per cent to 6,781,000 head.

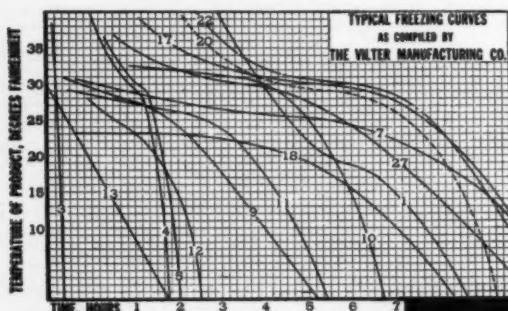
The downward trend of numbers of horses and mules continued through 1942, with each class down between 2 and 3 per cent. There was a rather

(Continued on page 36.)

Symbol of

VILTER Experience

in Food Freezing . . .



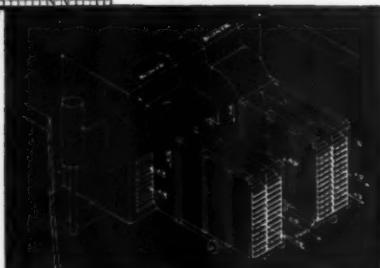
There's a profitable answer here to YOUR Refrigeration problem. Vilter Engineers have pioneered and developed practically every modern method of Food Freezing—have shown hundreds of plants a practical and economical solution to dozens of food handling needs. YOU can use this experience to boost your production of frozen foods at the least possible cost, to meet present wartime demands.

Prove this to your own satisfaction. Just tell us your needs. A Vilter Engineer will be glad to make suggestions.



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For Excellence
Awarded to VIL-
TER for out-
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VILTER FRIGIO BLAST FREEZER

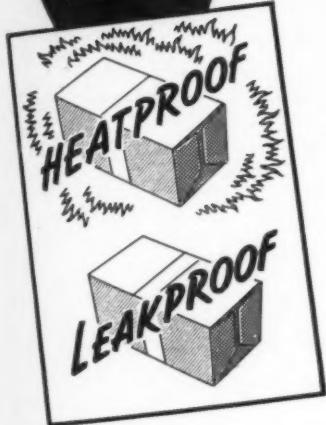
Type B Double Unit, showing open-end trucks in front of Blower Unit. One of the fastest, most economical methods of Food Freezing. Also available in Tunnel production type unit.



THE NEW DIPCOTE PAPER LOAF PAN



A WAR BABY MAKING GOOD!



THE new DIPCOTE Paper Loaf Pan—leakproof, heatproof, non-returnable—is the thoroughly tested answer to the metal pan shortage!

Many months ago, when it became apparent that metal would no longer be available for such uses, Sutherland technicians went to work on developing a suitable paper container for souse, scrapple and a variety of loaf specialties.

Today—when these meat specialties are of great importance in every American's daily diet—the problem has been solved.

Sturdy DIPCOTE Loaf Pans are made of heavyweight stock, specially treated with a solution which enables them to withstand high temperatures.

This latest Sutherland contribution to the meat packing industry closely resembles the metal container in size, shape, and rigidity. The DIPCOTE Loaf Pan is a complete unit, set up and ready to use—and it's made for nesting to save space. *There's no folding, setting up, or inserting to do.* Brand identification may be provided by printed paperboard bands which slide over the filled pans.

DIPCOTE Loaf Pans are offered in three and six-pound sizes.
Send for samples—Test them yourself—as scores of other
packers have—and mark one more war problem "Solved".

SUTHERLAND PAPER COMPANY
KALAMAZOO, MICHIGAN

C-D

TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casting Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 GRACE ST., CHICAGO, ILL.

Packers Explain Troubles to House Group; OPA Is Busy

PACKERS had an opportunity to tell their troubles and describe the chaotic meat situation to a Congressional group this week while the Office of Price Administration continued its efforts to clean up black markets and halt violations of meat price ceilings and the restriction order by civil and criminal action against packers, wholesalers, retailers, locker plant operators and farmers.

The House of Representatives select committee on small business held hearings on the effect of meat price regulations and the restriction order. Among those appearing before the committee were Wilbur LaRoe, jr., general counsel, National Independent Meat Packers Association; A. F. Versen, secretary, St. Louis Meat Packers Association; William G. Mueller, president, American Packing Co., St. Louis; Grover Hill, Assistant Secretary of Agriculture; David Ginsberg, general counsel, Office of Price Administration, and Charles M. Elkinton, price executive, meats, fish, fats and oils division, OPA.

How Packers are Losing

Mr. LaRoe recommended that the committee inquire as to why the whole question of prices and quotas on meat and livestock cannot be transferred to the Department of Agriculture, why prices are not fixed on live animals, why it is not feasible for the government to buy the livestock and to require registration of every person who sells controlled meat, why the government requires processors to sell meat products to the government at a loss, and why subsidies cannot be paid.

Commenting on the gap between livestock costs and maximum prices on product, Mr. LaRoe said:

"I can illustrate the price situation by referring to pork products. In fixing its maximum prices on pork products the OPA used a price base for live hogs which has been variously estimated at from 13.15 to 13.75c per lb. But the price of live hogs has gone up until it is now around 15.25c, with the result that my clients lose money on every hog slaughtered. Right now the government is forcing my clients to sell meat to the government at prices that cause a loss which I estimate at from \$2 to 4 per hog."

"The situation as to beef is no better. Figures compiled by the American Meat Institute, and valuable because they are average figures, indicate that on choice (AA) cattle the OPA live animal base is too low by \$1.20, on good (A) cattle the price used is 90c too low. On commercial (B) cattle, the price base used is \$1.25 too low. On utility (C) grade it is 85c too low. These losses are now being absorbed by our members and the

prices are clearly in violation of a statute recently passed by this Congress and approved October 2, 1942, and containing this language "Provided further, that in the fixing of maximum prices on products resulting from the processing of agricultural commodities, including livestock, a generally fair and equitable margin shall be allowed for such processing." The Office of Price Administration has plainly ignored that provision of the statute and is continuing to ignore it.

"I have made a study of certain cost figures which came to me from one of our Ohio River members, one of our Ohio members, and one member located on the Atlantic Seaboard. The figures are as follows:

CHOICE CATTLE			
	Ohio River	Ohio	Eastern
Est. live cost.....	16.50	15.80	15.80
Hide and offal.....	1.60	1.75	1.08
Net live cost.....	14.90	13.55	14.14
Yield.....	57%	60%	60%
Dressed cost.....	25.68	22.58	23.06
Kill & chill			
(inc. overhead).....	.83	.75	.72
Selling & deliv.....	1.00	1.00	.75
Total cost.....	27.51	24.33	25.08
Ceiling price.....	23.75	23.25	23.00
Result.....	-3.76	-1.08	-2.08

GOOD CATTLE			
	Ohio River	Ohio	Eastern
Est. live cost.....	15.00	13.55	14.50
Hide and offal.....	1.50	1.75	1.61
Net live cost.....	13.50	11.80	12.90
Yield.....	57%	56%	58%
Dressed cost.....	23.68	21.07	22.30
Kill and chill			
(inc. overhead).....	.83	.75	.72
Selling & deliv.....	1.00	1.00	.75
Total cost.....	25.51	22.82	23.86
Ceiling price.....	22.75	22.25	22.00
Result.....	-2.75	-.57	-.86

Mr. LaRoe described the evils of the black market as "far worse and far more extensive than those under prohibition."

OPA and Agriculture

Mr. Ginsberg, of OPA, expressed the conclusion that present ceilings on meat are fair to those producing the major part of the meat output of the nation. He admitted this meant primarily the big packers, and he admitted that small packers are being squeezed. He attempted to maintain the position that efficient operators could get by under present regulations, but finally admitted that this was not actually true. He explained OPA failure to remedy the situation on a lack of authority and said OPA has been working hard to find a remedy. He stated that the suggestion that the government buy animals and allot them to packers might be a good one and should be studied.

Assistant Secretary of Agriculture Hill said that small packers are just as efficient as large packers and that approximately half of the meat production of the nation comes from small packers. He declared small packers

(Continued on page 26.)

Up and down the MEAT TRAIL

Flaming Bomber Falls on Frye Plant; 14 Are Killed

With two motors afire, a heavy Boeing bomber crashed into the hog killing section of the Frye & Co. meat packing plant at Seattle, Wash., on February 18, killing at least 14 persons and spreading flaming destruction through the building. According to an early report, 16 plant employees were missing, their fate undetermined.

Eleven of the dead, including "Eddie" Allen, famous test pilot, were aboard the plane. Following a routine test flight, the four-motored craft was attempting an emergency landing when it struck high tension lines near the plant.

T. J. McBride, a government engineer, reported that several workers were trapped in an elevator that was stalled between floors when the crash cut off the power. He said they apparently were killed when the fire burned through the elevator cables, allowing it to drop into the pit.

Firemen checked the flames before they reached the front of the plant, which contains the company offices and houses the \$250,000 art collection of the late Charles H. Frye, West Coast industrialist and art patron. Plant officials estimated the damage at \$250,000.

Personalities and Events of the Week

The *Keener News*, employee publication of the Kuhner Packing Co., Muncie and Ft. Wayne, Ind., observed its third anniversary with the February issue. Arthur F. Cronin, founder and former editor, is now stationed at Ft. Benning, Ga. In his absence, the *News* is being edited by Mrs. Ida Smith. The company reports that about 100 former employees are now in the armed services. "Letters from Our Boys" fill a substantial portion of the February issue.

Phillip Sher, 88, pioneer resident of Duluth, Minn., and senior partner of P. Sher & Co., meat packing firm, died on February 6 in a local hospital following a long illness. He came to Duluth in 1865, arriving in the U. S. from Poland.

Wesley Van Horn, Fountain City, Tenn., packer executive, was in Los Angeles recently on business.

Members of the Washington State Retail Grocers and Meat Dealers' Association recently heard an address by I. W. Ringer, secretary of the group, following his attendance at food association meetings in Chicago.

Word was received at Rockford, Ill.,

recently of the death of Philip N. Chappel, 69, co-founder and former president of Chappel Bros., Inc., pioneer firm in the production of dog food. Mr. Chappel suffered a fatal fall in a meat packing plant at Buenos Aires, Argentina.

Meat conservation is the goal of Army messes as well as of the nation's housewives, Don P. Tyler, field expert of the National Live Stock and Meat Board, emphasized recently in a meat cutting demonstration for Army cooks at Geiger field, Spokane, Wash.

Fire of undetermined origin on February 15 caused damage to flooring and a section of roof at the Ideal Packing Co., Cincinnati, as well as to meat products being processed. A. W. Goering, president, was unable to estimate the loss immediately.

Under chairmanship of Theodore Montague, president of the Borden Co., the food industry of New York is mobilizing to support the Red Cross war fund campaign to be launched March 1. Among those who will direct the organization of their industry in the campaign are Arthur N. Otis, president, Merchant Refrigerating Co.; Homer S. Price, vice president, United Dressed Beef Co.; Charles A. Dickson, vice president, Worcester Salt Co.; Thomas F. Burns, Hahne & Burns Co. (spices), and George A. Schmidt, president, Stahl-Meyer, Inc.

Anglo-American Development Corp. has acquired the building located at 517 W. 57th st., New York City, and will occupy the premises on a long lease. Extensive canning equipment has been installed which will enable Anglo-American to handle increased orders for canned meats and meat products for lend-lease shipments and for use by the armed forces. Alexander I. Basalkin, president, has arranged to devote more time to the company's activities, giving George G. Jordan, general manager, an opportunity to visit the trade and make necessary purchases.

John Koruda, 53-year-old beef handler for Swift & Company at Jersey City, N. J., rescued four persons from a burning apartment house on February 7 by swinging them bodily into the window of his own apartment from a window of the adjacent house.

Arthur S. Johns, 63, for the past ten years credit manager for Swift & Company at Baltimore, Md., a veteran of 45 years' service with the company, died in Baltimore on February 1.

At the annual meeting of Meat Packers, Inc., Los Angeles, on January 27, the following new members were named to the board of directors: Charles Johnston, Newmarket Co., chairman; Carlyle Martin, Coast Packing Co.; Erwin Sklar, Paulson Packing Co.; Carl Safstrom,



HORMEL OFFICIALS CONSERVE CARS AND GASOLINE

"Car pools" have been widely adopted at Geo. A. Hormel & Co., Austin, Minn., to stretch gas mileage and save autos and tires. Another advantage, it is pointed out, is that employees are more punctual in arriving at work. The well known Hormelites comprising the above pool include (l. to r.) Charles Bigelow, secretary and comptroller, Ed Flitton, Flavor-Sealed division, W. D. Todd, manager, Planning and Coordination division, Bob Bateman, assistant purchasing agent, T. H. Hocker, manager, Service division, and Ralph Daigneau, vice president. Notice the "A" sticker.

TO IMPROVE YOUR PRODUCT AND CONSERVE MATERIALS

SEE THE FEARN REPRESENTATIVE!

Conserving materials and extending the meat supply are problems facing all Meat Packers and Sausage Manufacturers today. The experience of each Fearn Representative enables him to place at your disposal sound, practical and profitable suggestions for solving these problems. Consult Fearn today and learn how to make your product look better, taste better and sell better . . . at the same time conserve materials, extend supplies, improve quality, increase sales, boost profits!



Quality Meat Packing Co., and Charles M. King, Southern California Meat Co.

An extensive advertising campaign to maintain brand acceptance for its line of products is being launched by Swift & Company, with a series of ads addressed to housewives scheduled to appear in four national magazines. Products to be featured include Premium frankfurts, Prem and other "table ready" items. The account is handled by J. Walter Thompson Co.

Plant of the Kentucky Independent Packing Co. near Lexington, Ky., which has been operated by Armour and Company for the past five years, was recently purchased by the Armour organization. E. J. Kleb, formerly with Armour at Kansas City, has been manager of the Kentucky unit for the past three months and will continue in charge. Garvey Haydon will remain in charge of livestock buying, it was announced.

Hunter Packing Co., E. St. Louis, Ill., recently received a contract for a large number of cans of Cvinya Tushonka for delivery to the Russian army. Production of the item will get under way immediately, according to Howard Hunter, secretary of the company.

Samuel Cross, head of Cross Brothers, Philadelphia meat packers, revealed on February 8 that he is offering the government facilities to produce 1,000,000 lbs. of meat a month, approximately half the capacity of his plant, "at cost or at whatever small profit the government wants to pay." Mr. Cross declared that because of the black market in meats, "it is impossible for us or any other honest packer to stay in business."

Frank W. Lowden, jr., general manager, Walla Walla, Wash., Meat & Cold Storage Co., was recently cited as the citizen who has rendered the outstanding service to the community over a period of years. He was honored at a chamber of commerce banquet attended by 300.

The Maryland salvage committee plans to provide additional trucking facilities to gather fats purchased by grocers and butchers from housewives and others. The salvage drive is reported at a low ebb, largely because of the trucking shortage.

Doyle Packing Co. is the firm name under which Charles A. McPhee, Beatrice C. Doyle, Adelyn Doyle, John B. Doyle and Laura M. Doyle have published an intention to conduct business at 4703 W. 50th st., Los Angeles.

Houston packer G. L. Childress, who is vice president of the Houston Fat Stock Show & Livestock Exposition, reports that the recent event was the most successful in the history of stock shows in that section of the nation. The grand champion steer sold for \$3,100.

Miss Lena M. Kern, 69, treasurer of George Kern & Son, New York meat packing firm, died recently at the home of a nephew with whom she lived. Born in Germany, she came to this country at the age of 15 and in 1891 joined the office staff of the Kern company, established by the late George Kern.



PROMOTES AMERICAN BRISTLE

This neon sign, displayed by one of the nation's leading manufacturers of brushes, aptly illustrates the importance of domestic hog bristle in the nation's war effort.

John Morrell & Co. employees who have recently completed 25 years of service in the meat industry include G. W. Roberts, manager, Des Moines branch, and Carl J. Schafer, sales representative of the Memphis branch of the company.

W. J. McBeath, owner of the Columbia Packing Co., Snohomish, Wash., has sold his Wenatchee (Wash.) Meat Packing Co. to Hans Sterk, who has operated the plant under lease during the past year.

A group of markets in Spokane, Wash., have been featuring elk meat as another solution to the meat shortage problem. Roasts sold for 45 to 50c per lb., with steaks retailing at 55 to 70c.

Archer E. Hayes, president, Hately Bros., Chicago, and Mrs. Hayes have just returned from a vacation trip to Phoenix, Ariz., and California.

Housewives who are renewing their acquaintance with a bread knife must also get accustomed to removing the cellulose casings from skinless frankfurts for the duration. Walter C. Thomsma, executive of Thomsma Bros., Grand Rapids, Mich., pointed out re-

Frank Hunter, Jr., Made Hunter Packing Co. Head

Frank A. Hunter, jr., was elected president of Hunter Packing Co., East St. Louis, Ill., on February 12, 1943. He succeeds his father, the late Frank A. Hunter, sr. Howard V. Hunter, was elected vice president and treasurer, while Joseph Nebel becomes vice president and secretary. The board of directors is composed of Henry F. Driemeyer, chairman, W. L. Hadley, R. D. Griffin and L. E. Wickham.

cently. He explained that the skilled girls who formerly stripped the casings at the plant are now needed in war industries.

Kenneth L. Carver, 30-year-old "pig farmer" of near Pittsburgh, Pa., who raises 122 pigs on his 54-acre farm and last year produced more than eight tons of pork, was first reclassified as 1-A in the draft when the presidential appeal board decided against occupational deferment because he divided his time between farming and driving a dairy truck. Later he was placed in 4-F because of varicose veins, so will continue to turn out pork.

T. D. Lively, for three years district manager for Armour and Company at Little Rock, Ark., left for Chicago on February 10 to complete arrangements for a long absence from the U. S. on new work for the company. After six months in Buenos Aires, Mr. Lively will take over managerial duties for Armour in London. A native of Amarillo, Tex., he has been a member of the Armour organization for 20 years.

Xavier A. Kramer, 64, prominent McComb, Miss., industrialist and civic leader, died on February 4. A large developer of water, light and ice plants, he was also interested in the Hammond Packing Co.

Lewis Paul Caster, 26, former employee at Morrell's Ottumwa plant, was killed in action while on duty in the Atlantic. He joined the company in 1939 and had a record of continuous service up to the time of his enlistment, May 14, 1942.

Fred Hallstein, formerly manager of the John Morrell & Co. Bronx branch, has been named manager of the company's Gansevoort branch in New York City. Mr. Hallstein succeeds J. J. Dobbin, who resigned recently.

Philip P. Murphy, 68, who reputedly held the title of the champion butcher of the world for more than 20 years and was a leader in the Amalgamated Butchers Union, died recently in Chicago.

The Rose Packing Co. unit at Danville, Ill., recently announced that it had slaughtered 1,209 hogs in one day to set a record since the company's acquisition of the Baum Packing Co. plant there. The average daily kill is 1,000 hogs.

Dr. W. F. Henderson, chief chemist for the Visking Corporation, Chicago, addressed the Peoria section of the American Chemical Society at a dinner meeting at the Jefferson hotel. Dr. Henderson discussed the manufacture of cellulose sausage casings, in which he did pioneer work.

Philadelphia Kosher Veal & Lamb Co., 36th st. and Grays Ferry rd., Philadelphia, filed a petition with the state department of Pennsylvania on January 25 for a certificate of dissolution of charter through its attorneys. The petition stated that the board of directors of the company, acting on an election of shareholders to dissolve the corporation, is now engaged in winding up and settling the affairs of the corporation.

Half of Inspected Lard Output Reserved for U. S.

Fifty per cent of federally inspected packers' lard production—about 1,050,000,000 lbs. in 1943—will henceforth be reserved for government purchase under the terms of Food Distribution Order 20, issued this week by Secretary of Agriculture Claude R. Wickard.

The reservation order was issued because current purchases of lard by the FDA are not at levels high enough to meet urgent requests of the United Nations for export shipment. If government purchases for all purposes—packers can sell only to FDA under the order—total 1,050,000,000 lbs. in 1943, an approximately equal amount of inspected lard will be available for civilians. This, with the 800,000,000-lb. production expected from non-inspected plants, will make the total civilian supply for 1943 around 1,850,000,000 lbs., or about equal to 1942.

The order requires federally inspected packers to set aside each week's output of lard and rendered pork fat for government purchase, but on the offer or sale of 50 per cent of this amount to any governmental agency, the balance may be sold free of restriction.

Restrictions of the order must be obeyed without regard to the rights of creditors, prior contracts, existing contracts, payments or deliveries of lard made prior to the date of the order.

Under Administrator's Ruling 1, Food Distribution Order 20, the Quartermaster Corps of the U. S. Army has been declared a limited governmental agency, making the sale of lard and rendered pork fat to, or the acceptance by the Quartermaster Corps, a purchase under the terms of the order and that quantity of lard and rendered pork fat, can apply against the 50 per cent to be offered to the governmental agency as outlined in FDA-20, provided a copy of sale or acceptance is mailed to the Administrator at his office, weekly, not later than Wednesday following the week in which sale

was made or acceptance received.

Under Memorandum 1 to Order 20, E. S. Waterbury, administrator of the order, this week required all inspected packers to furnish the administrator's office with a weekly report on: 1) Weekly hog kill in numbers; 2) Live weight of hogs killed; 3) Total production of lard; 4) Total production of rendered pork fat. The figures may be given for each plant or a composite of all plants for each company. The figures are necessary so that each company may receive proper credit against the 50 per cent to be offered to governmental agencies.

COST OF LIVING UP AGAIN

Living costs of wage earners and lower-salaried clerical workers in the U. S. continued their upward progress with a rise of 0.4 per cent during January, according to the division of industrial economics of the National Industrial Conference Board.

Food prices again rose, this time 0.7 per cent over December, but the largest increase in January occurred in fuel and light, which was 1.2 per cent higher than a month earlier, due entirely to the 1.8 per cent rise in retail price of coal.

The level of living costs was 7.3 per cent higher than that of a year ago. Food showed the greatest increase over January, 1942, with an advance of 14.6 per cent.

NEW AMI MAT SERVICE

A new wartime mat service to replace that now being used by retailers is being inaugurated by the American Meat Institute. With increased problems of supply and demand, under present conditions, and with retail cases displaying meats which a short time ago were unfamiliar to most housewives, retailers can familiarize consumers with the lesser known cuts of meat and the proper methods for their preparation.

The Institute's new wartime ad-maker contains 120 different meat recipes, the majority of which feature less familiar cuts of meat. These are tested recipes on pork, beef, veal, lamb, mutton, smoked meats and sausage. The retailer can choose appropriate items and include them in his advertising.

Faster Way to Clean Tinned Belly Boxes

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OAKITE CLEANING

Careful Policy Must Guide Refrigeration Maintenance

By A. L. BLATTI, Chief Engineer,
Railway Ice Co., Chicago

PART 1

I SHALL confine my remarks to safety in the mechanical department of industrial plants producing refrigeration, many of which were constructed before standard codes such as we recognize today were in general use. Such plants are subjected to all the hazards that are present in more modern designed installations plus many others. The proper training of plant personnel is of greatest importance.

Safety in refrigerating industrial plants begins with the selection of equipment, its installation, operation and maintenance; and as we find it necessary at times to replace existing equipment, install additional capacities and the like, it seems logical to touch lightly on those subjects as well.

Selection of Equipment

Always deal with a reliable company. The reputable manufacturers of refrigerating equipment are governed by national, state and city safety codes. It is important, however, to specify that all equipment to be furnished must conform to all codes. In locations where state and city codes do not apply, specific reference should be made to codes of record that best suit the conditions to be met. Be sure that all accessories such as motors, starters, controls and safety devices, which may not be manufactured by him but furnished to you, are reliable and meet all safety requirements.

At present new equipment is difficult if not impossible to obtain, and many companies are turning to the used equipment market. *Extreme care must be exercised in such purchases, as much of the used equipment has been abused or may otherwise be defective. Often vital parts are unsafe, caused by strain, overheating, corrosion, erosion and other defects. It is always advisable to have an experienced engineer make a thorough inspection before purchasing. Do not put such machines into service until equipped with all safety devices.*

No unfired pressure vessel should be installed unless it bears the symbols of the A.S.M.E. code. Vessels so marked are properly designed and tested before they are released. Pressure vessels having been in use for long periods of time, whether they bear the A.S.M.E. code symbols or not, should be hydrostatically tested to one and one-half times the highest working pressure before they are installed.

It is important to remember that mechanical equipment properly designed and suitable in every way for

the work it is to perform may be rendered totally unsafe in operation by improper installation. In power-driven machinery, misalignment results in internal stresses, which may cause metal fatigue, and so on.

Such failures invariably occur when machines are in full operation, when they are needed most, and often-times are the direct cause of other damages, such as flying parts, which if they do not cause personal injury, often rupture pipe lines and other essential plant parts, releasing refrigerant, creating hazards from electrical wires, etc.

When installing pipe lines carrying high pressure or temperatures, fluids or gases, care should be exercised to prevent forcing joints, creating internal strains. The use of proper gasket material is important. Likewise provision for expansion and contraction, protection against corrosion, crystallization from vibration. It is also important to make sure that lines are free from sand, dirt or any debris that may lodge in low points or on valve seats, which will prevent valves from closing tightly in the normal cycle of operation or making repairs.

If pipe lines are to be welded, it is all-important that complete penetration be obtained when making the weld to insure ample strength in the welded joint. It is a good policy before permitting a welder to make repairs in refrigerating systems to test his work. This can be done by pulling the weld,

SAFETY STEPS OUTLINED

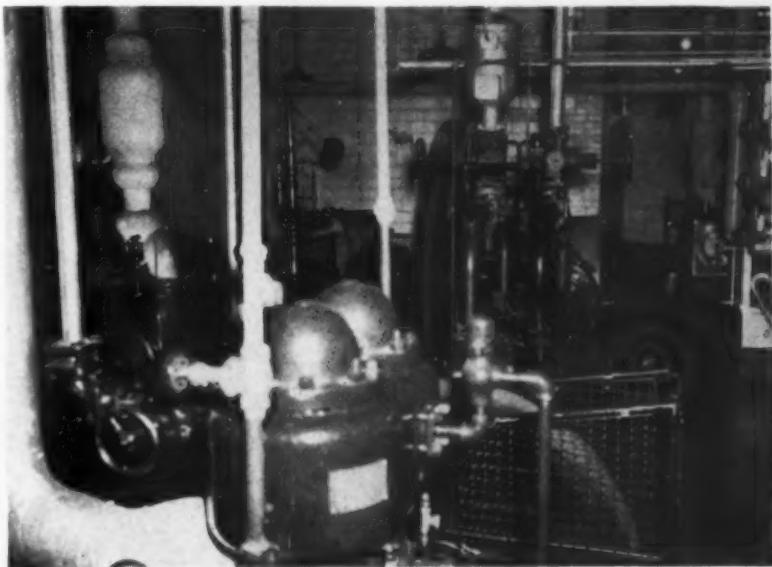
The meat plant refrigeration department has been presented with many new problems in recent months. Not the least important of these is the maintenance of an adequate safety program. New men are coming into the department; in some cases personnel and equipment are under heavy pressure; repair and replacement parts are not always available when needed.

In this first article of a series of two, A. L. Blatti, chief engineer, Railway Ice Co., makes a number of suggestions on the safe use and maintenance of refrigeration equipment. The talk was delivered at the refrigeration section of the National Safety Congress, held by the National Safety Council in Chicago.

using a bend or breakdown test or by sawing a few welds and examining carefully. Serious accidents have occurred through the rupture of welded pipes and vessels and in each instance the poor workmanship was discovered after the accident happened.

Supports for Pressure Vessels

When installing pressure vessels, especially where temperature changes are likely to occur or where moisture is present, such vessels should be mounted on metal supports covering as small an area of the article to be supported as possible to maintain proper strength. Concrete supports under receivers, tanks and piping are not recommended, as a capillary attraction of moisture through concrete will often be conducive to corrosion at the point of contact and in time so weaken the seal that a rup-



ALL EMPLOYEES SHOULD KNOW EQUIPMENT

Since one misdirected adjustment may endanger lives, product and the plant, every employee should be familiar with the refrigerating equipment, how it functions and the steps to take in event of a mishap.

ture often occurs from such a cause.

Most recent refrigeration installations are equipped with full safety devices such as relief valves, which may be spring-loaded, or the fusible type or diaphragm type. The diaphragm type is considered the most reliable as it is designed to blow at pre-determined pressure. They are not usually affected by moisture or heat, whereas the spring-loaded type may corrode at the point of contact of the seat and fail to function as it should, especially when the discharge is to the atmosphere. This can be avoided to some extent by placing a U in the line with a vent on the top part of the lower portion of the U and filling the U with oil, which will prevent moisture from the atmosphere reaching the valve seat.

The end of outlet lines leading from these valves to the atmosphere should be a suitable distance from any building and so designed as to discharge upward to prevent contact with anyone who may be in the vicinity at the time the valve functions. At the outlet if turned upward it is good practice to use a U bend with a small hole at the bottom of the U to drain any moisture which may be picked up from the open end of the pipe and which might otherwise find its way back in the line.

All moving machinery should be guarded in accordance with the recommendations of National Safety code; all stairways, runways and walks should be provided with permanent

hand rails and should be well lighted at all times. Buildings where toxic gas is in use should be well vented and always have two points of exit to the open air if at all possible. In basements or other confined sections a gas-tight door at the point of exit should be provided, affording the personnel an avenue of escape in the event of serious rupture.

If at all possible, a means should be provided outside of compressor rooms for stopping refrigerating equipment in the event of a serious accident.

Compressor units are designed for safe operation at certain speeds. In no instance should a compressor be operated at a speed in excess of the manufacturer's rating. Where prime movers driving compressors are controlled by governors, such governors should be kept in the "pink" of condition at all times. It is advisable to dismantle and examine periodically to determine their condition and to make certain that all working parts are not excessively worn or otherwise defective. Lubricants for such equipment should be selected in accordance with the manufacturer's recommendation.

Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the Classified page in THE NATIONAL PROVISIONER.

Meat Board Aids Consumers In Use of Variety Meats

To assist civilians in extending the available supply of meat, the National Live Stock and Meat Board has published a 12-page folder entitled "Variety Meats," which gives recipes for the use of heart, liver, kidney, sweetbreads, tongue, tripe, and brains.

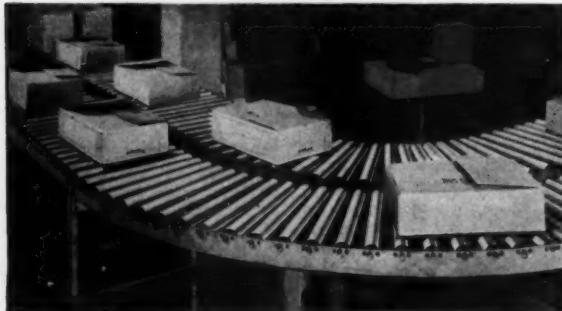
Long regarded by many as delicacies, the variety meats have been accorded outstanding recognition by nutritionists because of the extraordinary amount of nutrients which they provide. For example, one average serving of liver (4 oz.) provides the following percentages of one day's food requirements for a moderately active man:

Protein, 28 per cent; calories, 5 per cent; calcium, 1 per cent; phosphorus, 34 per cent; iron, 113 per cent; vitamin A, 462 per cent; thiamine, 21 per cent; riboflavin, 117 per cent; niacin, 102 per cent; and vitamin C, 27 per cent.

To enable more of America's housewives to make the most efficient use of the variety meats, the Board's new folder contains such recipes as heart fricassee, liver casserole, sweetbreads supreme, beef and kidney pie, brains à la king, tongue à la Maryland, and many others.

Single copies of the folder may be obtained without charge upon request to the National Live Stock and Meat Board, 407 S. Dearborn st., Chicago.

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Farm Income High in Dec., 1942 Total Up

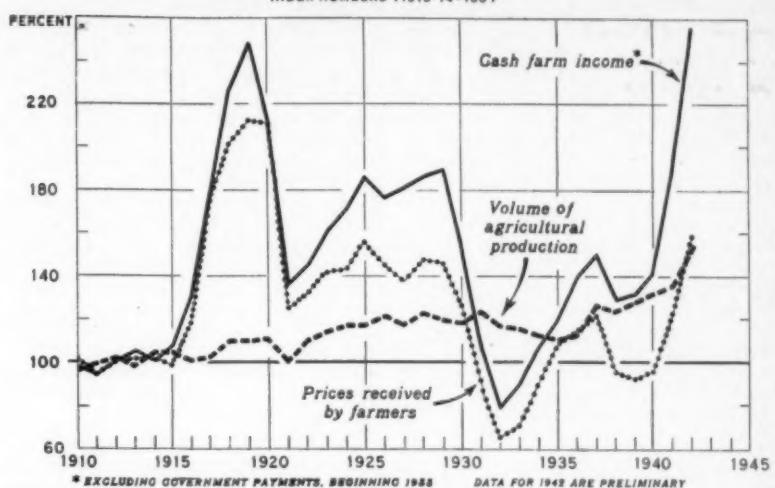
CASH income from farm marketings declined less than seasonally in December and totaled \$1,517 million compared with \$1,128 million in December, 1941, and \$1,764 million in November, 1942.

Income from crops was down slightly more than usual, as the sharp decline in income from wheat from the very high level in November was only partially offset by the marked increase in income from citrus fruits and the smaller-than-usual decline in total income from cotton and oil-bearing crops. Income from livestock declined much less than usual as meat animals, dairy products and poultry and eggs recorded increases in the seasonally adjusted indexes of income. Prices of hogs, dairy products, and eggs remained at about the November levels despite marked increases in sales, which accounted for the high level of income from these products.

The preliminary estimate of income from farm marketings for 1942 at \$15,384 million was 37 per cent higher than the \$11,244 million received in 1941. The income from crops of \$6,409 million was 34 per cent higher than a year earlier, while that from livestock totaled \$8,975 million, or 39 per cent above 1941. The greatest increases were in the returns

AGRICULTURE PRODUCTION, PRICES, AND INCOME, UNITED STATES, 1910-42

INDEX NUMBERS (1910-14=100)



Prices received by farmers have advanced less rapidly since 1939 than in the World War period following 1914, but production has increased much more rapidly. The increase in production, accompanied by advancing prices, has pushed income upward. With normal weather, production and income are expected to increase further in 1943.

from oil-bearing crops, meat animals, vegetables and poultry and eggs.

The income from farm marketings during 1942 was about 2½ per cent higher than was estimated in September. This increase resulted largely from

the heavy sale of cows and ewes during the last four months of 1942 and continued firmness in prices of livestock, leading to a higher income from all meat animals than appeared probable earlier in the year. This increase in the

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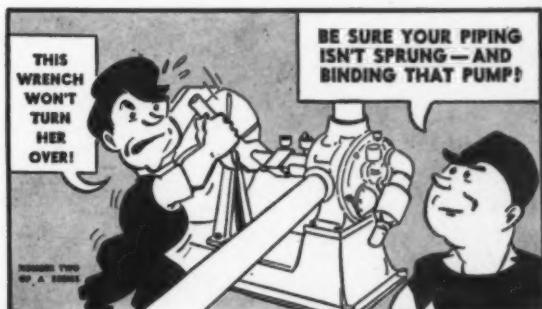
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CEDAR FALLS, IOWA

cash income from farm marketings over the forecast in September, plus government payments, supplemented by the value of products retained as food and fuel on farms where grown, and the rental value of the farm dwelling, will raise the gross farm income for 1942 to nearly \$18.7 billion, exclusive of change in inventories. This would be about one-third higher than the gross income of \$13,957 million received in 1941, and substantially higher than in any previous year.

If allowance is also made for the increase in the quantities of crops and livestock carried over on farms on January 1 this year as compared with a year earlier, and deductions are made for farmers' expenses of production, it now appears probable that net income to farmers from agriculture in 1942 totaled about \$10.2 billion, compared with the \$9.8 billion forecast last September.

FLASHES ON SUPPLIERS

KOLD-HOLD MFG. CO.—J. R. Tranter, president, Kold-Hold Mfg. Co., wishes to announce that Paul H. Portteus "is no longer connected with the company in any capacity whatsoever and has no authority to represent us in any way." Frank A. Haag, formerly in charge of the New York office, has been appointed new sales manager, effective December 10. Mr. Tranter requests that persons having pending business or negotiations which were started with Mr. Portteus take them up with the district office or with the Kold-Hold Lansing, Mich., office direct.

ALLEGHENY LUDLUM STEEL CORP.—Dr. G. M. Butler, formerly research engineer at the Allegheny Ludlum Steel Corporation's Dunkirk, N. Y., plant has been named chief metallurgist in charge of technical control and research, it was announced by V. B. Browne, vice president of the company.

PRESERVALINE MFG. CO.—Abe Robillard, formerly connected with the Haas-Davis Packing Co., has joined the sales organization of the Preservaline Mfg. Co., Brooklyn, N. Y., it was announced by Karl Rein of the company.

Recent WPB and OPA Orders Affecting the Meat Industry

A PREFERENCE rating of AA-1 for maintenance, repair and operating supplies for the meat packing and slaughtering industry is provided in CMP Regulation 5, issued last weekend by the War Production Board. The regulation covers priorities for maintenance, repair and operating supplies to be obtained after March 31, and applies to all companies, whether or not under the controlled materials plan. If necessary, additional assistance in procuring supplies may be obtained by filing PD-1A or PD-25F forms with WPB, industry division. For amounts less than \$500, these forms should be filed with a regional office of the board.

Maintenance is defined in the regulation as minimum upkeep necessary to continue a facility in sound working condition and a repair is defined as restoration of a facility to sound working condition. Operating supplies do not include fabricated containers for packaging products; printed matter and stationery; paper, paperboard, and products; fuel or electric power; office machinery or equipment; clothing, shoes, or other wearing apparel, except steel stitched safety gloves and mittens, metal mesh gloves, aprons and sleeves, plastic and fibre safety helmets.

There may be included under maintenance, repair, and operating supplies minor items of capital equipment not exceeding \$500 in cost, subject, however, to the provisions of Conservation Order L-41 limiting construction.

The regulation sets up procedure for obtaining controlled forms of steel and copper, MRO supplies, aluminum, and other maintenance supplies other than controlled materials. Supplies obtained under CMP Regulation 5 must be used solely for essential maintenance, repair or operations.

CANNED MEAT.—Through Restriction Order No. 3, OPA this week banned sales of canned meat and canned fish at all levels of distribution. The order became effective at midnight, Feb-

ruary 17. It will remain in effect until the consumer rationing program can be inaugurated—not longer than 60 days, according to an official OPA announcement. Exceptions to this freezing of sales provide that in the case of special contingencies, establishments can apply to the OPA for approval of transfer or acquisition of canned meat. No product can be transferred or acquired, however, without prior approval of the director of OPA's food rationing division. The order specifically excludes from restraint, sales of canned meat to certain war agencies, including the Army, Navy, Marine Corps, Coast Guard, FDA and the Office of Lend-Lease Administration. Canned meat in transit at the time the order went into effect may be delivered to the consignee. All meat packed in hermetically sealed containers of any type and sterilized by the use of heat, is covered by the freeze order. Pigs' feet, pigs' food tidbits, dried beef in glass, and other items which are not sealed and heat-treated, are not covered. Pharmaceutical products are exempted also, along with products containing some meat or fish, such as pork and beans. The order also requires all wholesalers of canned meat to report to OPA before March 5 their inventories of these items at the close of business on February 17.

ORDERS.—Assurances were given last week by WPB Production Vice-Chairman Charles E. Wilson to war contractors that orders involving production of critical common components to be used in the first half of 1943 will receive prompt consideration, even though they were not placed prior to the February 6 deadline.

FATS.—Paul C. Cabot, director, WPB salvage division, has announced that household waste fat collections for December exceeded 5,000,000 lbs. "This collection figure," said Mr. Cabot, "sets a new high for this vital war program. However, the urgent need for glycerine requires an even greater effort on the

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part of the homemaker, the retail meat dealer, frozen food locker operator, packing and rendering industry, and the salvage organization in the field. . . . The renderers have contributed wholeheartedly to the program, but their further cooperation in facilitating collections in remote areas is required. The packing industry, through the regional chairmen of the American Meat Institute and the meat salesmen of all the packing companies, can continue to take the message of the urgent need for waste fats to the retail meat dealers, in addition to distributing promotional material and seeing that it is prominently placed in the meat markets of the country."

TIRES.—Broken down condition of a large proportion of the tires turned in by motorists under the idle tire purchase plan emphasizes the necessity for periodic inspections to extend the life of tires now on cars, according to a recent OPA statement. Half the turned-in tires examined thus far have been appraised as scrap.

BOXES.—Present indications are that more than 11 billion board feet of lumber will be required for shipping containers in 1943, according to a report of the U. S. Department of Agriculture's Forest Service. This compares with an annual average use of less than 4½ billion feet of box, crating and dunnage lumber in the past 20 years.

OLEO.—Maximum prices for sales of oleomargarine in the state of Oklahoma at the wholesale and retail levels have

been set by OPA. This action, taken through Amendment No. 111 to Supplementary Regulation No. 14, was made necessary because practically no sales of oleomargarine had taken place in Oklahoma in March, 1942, and it would have been impossible to figure prices for sales of oleomargarine under GMPR. Oklahoma previously had a 10c-a-pound tax on oleomargarine, but this now has been lifted. The amendment, effective February 12, provides that wholesalers' maximum prices for sales of oleomargarine in Oklahoma shall be determined by adding a 3c-a-pound mark-up to the wholesaler's net cost while retailers' will be determined by adding a 4c-a-pound mark-up to the retailer's net cost of each item.

SPICES.—Secretary of Agriculture Claude R. Wickard has announced Food Distribution Order No. 19, governing quantities of spices which may be delivered for distribution to civilian consumer channels. This order, effective February 8, supersedes WPB Order M-127, as amended, although its terms continue in effect. Quotas on deliveries to users are the following quarterly percentages of 1941 deliveries as follows: Black pepper, 90 per cent; pimento (allspice), nutmeg, mace and white pepper 75 per cent; cloves, 100 per cent; ginger, 115 per cent and cassia (cinnamon) 50 per cent.

HIDES.—Conservation Order M-265, under which cattle hides and calf and kip skins suitable for the manufacture of garment leather are restricted to

military and lend-lease products, was extended to April 15 this week by the Director General for Operations, WPB. The order is intended as a stop-gap to prevent diversion of hides and skins to non-essential garment leather.

REFRIGERATION.—Preference Rating Order No. P-126, providing preference ratings for material for the emergency servicing of refrigerating and air conditioning machinery and equipment, has been amended. It now provides for an AA-2X rating for emergency repairs for actual breakdowns instead of the A-1-A rating in the original order and for AA-4 ratings for material to maintain inventories of repair supplies. Whenever the AA-2X rating is used the circumstance requiring the application of the rating must be promptly reported to the War Production Board together with a statement of the material used and the name of the supplier. Where higher ratings than AA-2X are required for any emergency repairs, the order provides for the assignment of such ratings by the Director General for Operations upon request.

CMP.—The Controlled Materials Plan Inventory Report Form CMP 7 now is being distributed by WPB to industry. This first report on the last quarter of 1942 must be filed by February 22. WPB has issued a short Supplemental Regulation No. 11A which, pending receipt of allotments under CMP, permits extension of second quarter requirements on a percentage basis of first quarter PRP authorizations.

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Packers Tell Troubles

(Continued from page 16.)

cannot remain in business under present conditions. He stated that large packers are getting along because they have other lines beside meat to carry them through the crisis. Asked what had been done for small packers he pointed to the subsidy plan offered by his department last October. Only two packers came in under that plan and they have now withdrawn.

Mr. Versen of St. Louis made a statement similar to that of Mr. LaRoe and told the committee of one black market operator who had delivered enough meat to exhaust his quota to the end of 1944 and then closed. A new firm has taken over the plant and is now killing.

Mr. Mueller of St. Louis told of specific instances in his own operations which demonstrated the unfairness of quota and ceiling regulations. He showed the cost and realization from a lot of ten steers in which \$200 had been lost in selling the meat at present maximum prices.

Varied Action by OPA

In the last ten days OPA regional offices have turned their attention to a wide variety of alleged violations of meat price ceilings and the restriction order.

At Milwaukee, 18 retail meat dealers were temporarily enjoined from violating their price maximums. The OPA counsel said the actions were not punitive, but were aimed at forcing compliance; he urged retailers to band together in refusing to pay excessive wholesale prices.

While the State Packing Co., Milwaukee, fought an OPA injunction suit, contending that its sales had been legal, Morris Resnick, Inc., and the Quality Packing Co.; Albert Becker, doing business as City Dressed Beef Co.; Mat Kraus, operator of M. Kraus Meat Market, and Strauss Brothers, all of Milwaukee, and Frank Clark and Alfred Klein, Wauwatosa, Wis., were enjoined from selling in excess of their quotas. Kraus and the Strauss firm signed consent decrees.

Consent decrees were also obtained from the following four firms, which were enjoined from price ceiling violations: Hoy Food Products Co.; Charles Pawlowski, doing business as Balogh Provision Co.; Wisconsin Meat Products Co. and Klein Bros. Ham Co., all of Milwaukee.

The OPA netted a number of locker plant operators in injunction suits brought in Minnesota. The firms are alleged to have exceeded their quotas under the restriction order. They included Ralph Baihly, operator of Baihly's Cash Market, Rochester; Fred Eberhart, Clover Farm Store, Zumbrata; M. A. Schultz, Rochester Refrigerated Locker Service, Rochester; Joseph P. Klingelhutz, Excelsior; J. S. Empenger, Hopkins; J. S. Luehring, manager, Hamburg Cooperative Locker

Association, Hamburg; Herman Kothrade, Kothrade Meat Market & Cold Storage Plant, Rockford; Joseph Shink, Shink Produce Co., Delano; A. J. Schilling, Delano.

Three Minnesota farmers—Henry W. Gehl, Chaska, and A. H. Nordquist and P. H. Larson, Cambridge—have signed consent decrees under which they agreed to abide by OPA restrictions on slaughter and sale of meat.

At Baltimore, Md., Joseph Weiner, trading as the Quality Beef Co., was charged in an indictment with having made 16 sales in excess of maximums and failing to keep proper records.

At Buffalo, N. Y., OPA, alleging violation of quota limits, obtained a temporary injunction restraining the Fuhrmann Packing Co., Inc., from further slaughter until a show cause order can be argued. In a civil complaint OPA asked for permanent injunctions restraining the firm from violating price ceilings and the restriction order and asked for \$100,000 in triple damages.

At Newark, N. J., three corporations and 19 individuals were indicted by a federal grand jury on charges of ceiling violation. The firms and individuals named were:

Enkay Packing Company, Inc., and Nathan Krupnick, Paterson.; Metropolitan Beef Company, Inc., Newark; Albert Abelles and Max Tischner; Gustav Sobo and Edward Bradigan; Anthony Caruso, trading as American Products Co.; Fred Horns; Meyer Barnett and Edward Fishbein, trading as B. & F. Packing Co.; Hugo Herbst; Edward A. Carroll and Leo Oshinski, trading as Leo Packing Co.; Clem Lockerty; Leo Schloss, Inc., Edward Nagle, Donald Nagle, Joseph Cohen and Iggy Warren; Max Steinhardt, and Isidor W. Feldman, trading as the Newark Wholesale Butcher Co., all of Newark.

Proceedings were begun and criminal informations filed against the Trenton Packing Co. and two of its officers,

AN APOLOGY

In a review of the black market situation in THE NATIONAL PROVISIONER of January 30, page 23, it was stated that Eugene Ruoff, Detroit meat wholesaler, had been charged in a federal warrant "with keeping two sets of books, one for OPA inspection and one which showed overcharges to 125 dealers." According to Stanley Gelfund, attorney for Mr. Ruoff, the warrant which was issued and the subsequent information filed contains no charge of this nature. The only offense alleged is a sale to one individual of one side of beef at a price 5½c in excess of the ceiling.

Therefore, THE NATIONAL PROVISIONER retracts and apologizes for the incorrect statement of the charge against Mr. Ruoff in its issue of January 30.

Prentiss Brown Denies Easier Price Policy

Denying speculative stories that his policy of price control would be conducted on a more lenient and leisurely basis, that the bars would be let down and that the administration had given up any attempt to keep prices down, but rather was going to allow them to rise slowly and orderly, Price Administrator Prentiss Brown made the following comment in a radio address this week:

"On taking office I said in a statement to my staff:

"My policy will be that of the firm control of prices. I have no intention to permit prices to rise except in strict accord with the provisions of the Price Control Law." To this I added: "The price staff of the Office of Price Administration therefore will proceed with operations on the basis of a rigorous application of our standards to the end that prices are held with the utmost firmness."

Meyer Millner and Ben Teich; the Giant Tiger Beef Co., and Harry Levy, a wholesaler, all of Trenton, N. J. At Camden, N. J., John A. Schlorer, trading as A. Schlorer and Sons, and Robert L. Siris, operating as Siris Abattoirs, were held in \$1,000 bail on charges of selling meat above ceiling prices, failure to grade and file reports and exacting bonuses from dealers.

Dealer-Leased Plant

In a suit filed at St. Louis, OPA has asked for an injunction restraining four Bettendorf food markets—Hampton Village Market, Bettendorf's Select Foods, Inc. and two John Bettendorf's Markets, Inc.—from violation of the restriction order in delivering meats to themselves from a slaughterhouse leased by the markets.

At last reports a ruling had been delayed in the injunction suits filed by OPA against four Stillwater, Minn., firms—the Hooley Meat Co., E. O. Johnson Meat Co., L. E. Hansen and Jack Novetzke.

At San Antonio, Tex., the Star Provision Co., S. M. Reves & Sons, Melton & Berry, T. W. Carlson, Mrs. M. Steurnagle and the Gravell Packing Co., agreed to a temporary entry of injunction against them in a case involving maximum prices. Attorneys said that they would request OPA to adjust ceiling prices pending trial of the suit.

Meat industry firms met in Scranton, Pa., recently to form the Northeastern Pennsylvania Meat Slaughterers' Association to combat black markets. I. E. Bernstein, proprietor, Lackawanna Beef Co., was named president.

Invest in Victory! Buy United States War Bonds and Stamps every pay day!

Canning Precautions

(Continued from page 18.)

If frozen meats or trimmings must be used, best practice indicates that the meat should be chopped without defrosting. If defrosting must be done because of lack of proper equipment, defrost just enough so that chopping can be done. Use defrosted meat while it still contains some frost.

Frozen meats should be thawed and chopped below 45 degs. F. when possible. If defrosting must be done above 45 degs. F. avoid periods longer than three hours. Meat items which have been defrosted should be handled promptly. Repeated freezing and thawing results in a loss of meat juices, causing a greater shrink in the final product. Furthermore, the liberated meat juices are favorable media for the multiplication of bacteria.

Precautions in the handling of meat to prevent bacterial growth by the use of clean equipment, good quality meat ingredients, and by working at low temperatures may be of no avail if we assume that the product is finally safe once it is stuffed into the can and hermetically sealed. Too often cans are allowed to stand for hours at temperatures above 50 degs. F. thus affording bacteria time to attack the meat. The processing from stuffing to retorting should be a continuous operation. The temperature of the meat should not exceed 45 degs. F. at any time. The canned product should in no case stand more than two hours before retorting.

The preceding refers chiefly to lunchmeats. When warm meats are stuffed into the can, it is imperative that retorting be carried out immediately after stuffing.

Good housekeeping is important in preventing spoilage or deterioration of meat or ingredients prior to processing. Mention has already been made of the role which equipment plays as a source of contamination of meats.

All equipment (tables, choppers, grinders, meat trucks, stuffers, etc.) should be thoroughly cleaned at least once a day. Meat particles and blood adhering to equipment should be removed by hosing with cold water. Any remaining meat particles and the grease film may be removed by hosing with hot water using scrub brushes and a suitable cleaning agent. At any rate, the clean-up job must be done carefully and thoroughly. The operator must be constantly on the watch for hidden pockets where meat or blood may escape the general clean-up and thus heavily contaminate the meat prior to processing. Excess water should be removed with a squeegee.

Boning and cutting boards should be changed frequently, cleaned, and freed of bacteria by steaming in a steam cabinet, by boiling in water, or immersion in hypochlorite solution after thorough cleansing. The application of heat by steaming or boiling is preferable to the use of hypochlorite.

Standard-sized cutting boards which



MPR 286 AMENDED

The Office of Price Administration this week issued Amendment 1 to Maximum Price Regulation 286, covering maximum prices for frankfurters and bologna sold to war procurement agencies of the United States. Text of the amendment follows:

All of Section 1364.811 following the words "December 19, 1942" is deleted; 1364.802 is amended as set forth below:

Section 1364.802 Maximum prices for certain sausage products sold to war procurement agencies of the United States government. The maximum prices on sales to war procurement agencies of certain sausage products produced in accordance with federal specifications, approved by the Federal Specifications Board, for use of agencies of the United States government shall be computed as provided in this section.

(a) How to determine the maximum prices.
(1) The maximum price for product sold f.o.b. the point of production shall be the base price specified in paragraph (b) of this section, plus the amount specified in paragraph (c) of this section for the zone in which the product is delivered into the physical possession of the buyer; plus the additions specified in paragraph (d) of this section, where applicable; Provided, that if this product is shipped by common carrier from an establishment of the seller located in the zone in which the buyer takes physical possession, the cost of such carriage may be added in lieu of the addition for local delivery provided in sub-paragraph (i) of paragraph (d).

(b) Base Prices
Product
Frankfurters, hog casings..... \$26.25
Frankfurters, sheep casings..... 27.75
Frankfurters, skinless..... 26.25
Bologna..... 23.00

(c) Zone Differentials
Zone 1 \$2.25 Zone 6 \$.75
Zone 2 1.25 Zone 7 1.00
Zone 3 .75 Zone 8 1.25
Zone 4 Base Zone 9 1.50
Zone 5 .50 Zone 10 1.75

(d) Other Additions
(i) Local delivery. If the delivery of any of the products specified herein is made by a vehicle owned or operated by the seller, the seller may charge for such delivery an amount equivalent to the lowest commercial common carrier rate for such delivery. However, if there is no common carrier service to the buyer's destination, the seller may charge for delivery the actual cost of making the delivery; Provided, however, that such delivery charge shall in no event exceed:

\$0.25 per cwt. up to 25 miles
.50 per cwt. 25 miles to 150 miles
.75 per cwt. 150 miles to 300 miles

(ii) Freezing. For freezing at the request of the buyer the seller may add \$.35 per cwt.

(iii) Packaging for export shipment. For packing in an export container, U. S. government specifications, the seller may add \$.50 per cwt.

This amendment shall become effective February 16, 1943.

The manufacture of a good product begins with the use of good materials. This means high quality meats, spices and cereals. Prompt handling during every step in the process, from boning to retorting, while working at low temperatures (below 40 degs. F.) will tend to prevent spoilage by bacteria. Care in cleaning and maintaining equipment, and refraining from admixture of meats or ingredients of poor or of doubtful quality to good materials, will reduce the bacterial load.

A given heating process will be more effective when meat contains only a small number of bacteria. Also the safety margin will be greater and the loss from spoilage will be decreased. But what is most important a uniform high quality product will be a consistent result.

Pork and Lard Stocks Show Gain in January

HOLDINGS of pork and lard in cold storage warehouses on February 1 as reported in storage stocks figures released by the Department of Agriculture showed gains over the previous month despite the fact that hog slaughter during the intervening period was around 20 per cent smaller than in December. It is felt that this condition is partially the result of the cut in meat supplies being allowed for civilian consumption, coupled with the fact that purchases of meats and lard by the FDA have not been made in a volume comparable to that of a short time ago.

Stocks of all meats on February 1 totaled 803,496,000 lbs. compared with 738,096,000 lbs. a month ago, 887,715,000 lbs. a year ago and a 5-year average of 794,217,000 lbs.

Frozen pork stocks showed the greatest gain, with 267,394,000 lbs. on hand on February 1 compared with 205,173,000 lbs. a month earlier, 288,232,000 lbs. a year ago and a 5-year average of 269,374,000 lbs. Other classes of pork, cured and in process also showed gains over a month earlier. This gain in pork was made despite the fact that hog slaughter, contrary to government predictions, was below the December kill.

Beef Off Sharply

Sharp reductions were noted in the amount of beef in storage as of February 1, with the total standing at 106,515,000 lbs., a reduction of 20,519,000 lbs. compared with a month earlier and 36,084,000 lbs. smaller than on the same date a year ago. This may be explained by the fact that cattle slaughter for the first month of this year was somewhat smaller than a month earlier and the lightest since May, 1942.

Only 24,675,000 lbs. of frozen lamb and mutton was reported in store on February 1, compared with 34,819,000 lbs. a month ago, a decline of more than 10,000,000 lbs. in one month. This figure compares with 8,228,000 lbs. a year ago and a 5-year average of 4,712,000 lbs. The FDA has been buying quite heavily of frozen mutton and lamb

JANUARY SAUSAGE PRODUCTION EASES OFF

Sausage production during January at 114,742,599 lbs. showed a slight decline when compared with the record output reported a month earlier, when 121,393,781 lbs. was produced. Despite this loss the January figure is the second largest for any month. These facts were revealed in the January report of meat products processed under federal inspection.

Canned meat production also showed

a decline during the first month of the year, partly due to the smaller slaughter. A total of 253,974,457 lbs. of canned meat was reported for January, compared with 261,369,991 lbs. a month earlier.

Oleo stock processed showed a slight gain over the preceding month, as did edible tallow, compounds containing animal fat and oleomargarine containing animal fat.

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	Jan. 1943	Jan. 1942	*3 mo. Packer yr.	3 mo. Packer yr.
Meat placed in cure—				
Beef	9,563,805	12,822,500	23,174,171	41,116,433
Pork	303,835,850	278,079,523	936,028,293	810,881,787
Smoked and/or dried—				
Beef	3,067,022	5,731,688	10,863,153	15,878,186
Pork	166,791,635	134,346,987	486,562,294	401,388,689
Sausage—				
Fresh (finished)	30,376,596	17,011,130	85,103,678	47,412,741
Smoked and/or cooked	73,948,602	51,090,602	228,868,326	148,066,163
To be dried or semi-dried	10,417,401	10,487,927	29,978,366	29,718,781
Total sausage	114,742,599	78,589,749	344,070,380	225,737,885
Loaf, head cheese, chili con carne, jelled products, etc.	20,758,194	12,688,553	57,529,536	36,871,068
Bacon—(sliced)	29,902,086	27,564,403	83,001,833	80,862,434
Cooked meat—				
Beef	744,083	681,261	5,360,055	1,902,386
Pork	20,543,769	19,118,180	62,730,653	58,451,006
Canned meat and meat food products—				
Beef	17,984,606	13,276,022	56,180,447	33,046,612
Pork	104,134,207	76,237,515	282,422,365	186,744,746
Sausage	31,408,225	14,750,679	95,197,193	38,949,026
Soup	22,375,802	34,801,881	74,610,282	98,553,470
All other	78,071,527	33,252,206	229,932,161	75,081,768
Total canned meat	253,974,457	172,338,303	738,282,448	482,375,612
Lard—rendered, refined, canned	292,648,970	324,251,655	889,548,107	876,618,341
Pork fat—rendered, refined, canned	29,263,152	32,572,907	84,960,812	83,644,858
Oleo stock	13,322,319	14,775,042	35,777,296	40,472,859
Edible tallow	7,535,790	6,566,330	22,746,578	17,784,766
Compound containing animal fat	31,317,713	23,710,112	84,017,686	50,178,280
Oleomargarine containing animal fat	6,074,310	6,523,246	15,255,259	16,679,129
Miscellaneous	1,265,876	10,400,894	3,847,636	20,625,220

*November figures approximate; subject to minor changes.

stocks in recent weeks; this fact, coupled with the lighter sheep slaughter in January, largely explains the smaller storage figures in this bracket.

Lard stocks on February 1 at 105,636,000 lbs. compare with 83,776,000 lbs. a month earlier, 204,405,000 lbs. a year ago and a 5-year average of 189,986,000 lbs. Figures on total lard stocks on February 1 do not include FSAC and FDA holdings, which are no longer available for publication. This is also true of pork stocks. Under new orders from the FDA, 50 per cent of the lard from all federally inspected plants must first be offered to that agency.

U. S. storage stocks of meat and lard on February 1, 1943, compared with stocks on the same date a month earlier and the February 1 5-year average follow:

	Feb. 1, '43	Jan. 1, '43	5 yr. Av. Feb. 1-lbs.
Beef, frozen	99,562,000	120,503,000	71,920,000
In cure	5,444,000	5,278,000	13,190,000
Cured	1,509,000	1,253,000	3,348,000
Pork, frozen	267,394,000	205,173,000	269,374,000
D.S. in cure	67,531,000	56,840,000	50,217,000
D.S. cured	47,064,000	34,717,000	32,023,000
S.P. in cure	135,776,000	132,909,000	157,757,000
S.P. cured	70,630,000	60,837,000	95,154,000
Lamb and mutton, frozen	24,675,000	34,819,000	4,712,000
Frozen & cured trims, etc.	80,921,000	85,767,000	96,522,000
Lard	105,636,000	83,776,000	189,986,000
Rendered pork fat	6,441,000	7,557,000	

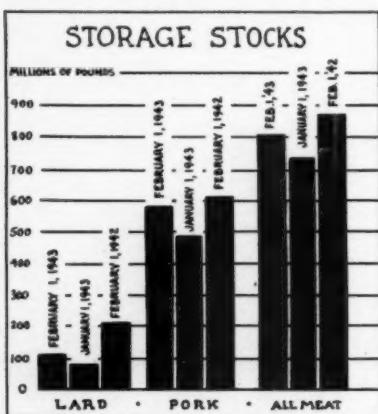
*FSAC and FDA holdings in cold storage warehouses not available for publication.

CHICAGO PROVISION STOCKS SHOW SLIGHT GAIN

With the release of the mid-month report of storage stocks at Chicago it was revealed that stocks of lard were almost 2 million pounds greater than a month earlier. Holdings on February 14 amounted to 13,134,329 lbs. compared with 11,389,074 lbs. a month earlier and 110,476,589 lbs. on the corresponding date a year ago. Stocks of D. S. clear bellies at 14,239,510 lbs. showed a slight gain over a month earlier when 13,263,803 lbs. were reported held and compares with only 6,863,942 lbs. for the corresponding period a year ago.

	Feb. 14, 1943	Jan. 14, 1943	Feb. 14, 1942
P.S. lard (a)	6,685,981	5,697,050	42,118,129
P.S. lard (b)			63,066,226
Other lard	6,448,898	5,892,024	5,294,173
Total lard	13,134,329	11,389,074	110,476,589
D.S. clear bellies (contract)	459,500	494,900	1,011,499
D.S. clear bellies (other)	13,780,010	12,768,906	5,832,542
Total D.S. clear bellies	14,239,510	13,263,803	6,863,942
D.S. rib bellies	1,000	1,000	27,600
(a) Made since Oct. 1, 1942. (b) Made previous to Oct. 1, 1942.			

Watch the Classified Advertisements page for bargains in equipment.



MARKET SUMMARY

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Hogs and Pork

HOGS

Chicago hog market this week: All weights and sows strong to 10c higher.

	Thurs.	Week ago
Chicago, top	\$15.60	\$15.60
4 day avg.....	15.45	15.40
Kan. City, top.....	15.00	15.30
Omaha, top	14.85	15.10
St. Louis, top.....	15.55	15.65
Corn Belt, top.....	14.85	15.00
Buffalo, top	16.65	16.50
Pittsburgh, top	16.50	16.50
Receipts—20 markets		
4 days	379,000	399,000
Slaughter—		
27 points*	751,850	818,050
Cut-out	180-	220-
results	220 lb.	240 lb.
This week ..	—2.33	—2.45
Last week ..	—2.23	—2.36

PORK

Chicago carlot pork:

Green hams,	
all wts.	24 @24½
Loins, all wts.	23 @25½
Bellies, all wts.	15½
Picnics,	
all wts.	22½
Reg. trim'ngs.	20½

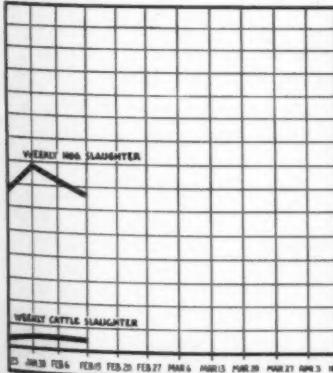
New York:	
Loins, all wts.	25½ @28%
Butts, all wts.	30 @30%

Boston:	
Loins, all wts.	25½ @28%

Philadelphia:	
Loins, all wts.	25½ @28%

Lard—Cash	13.80b
Loose	12.80b
Leaf	12.40b

*Week ended February 12.



Cattle and Beef

CATTLE

Chicago cattle market this week: Most steers and yearlings 10@25c higher. Canners and cutters were 25c higher.

	Thurs.	Week ago
Chicago steer, top	\$16.90	\$16.80
4 day avg.....	15.45	15.30
Kan. City, top.....	15.00	15.30
Omaha, top	14.85	15.10
St. Louis, top.....	15.55	15.65
Corn Belt, top.....	14.85	15.00
Buffalo, top	16.65	16.50
Pittsburgh, top	16.50	16.50
Receipts—20 markets		
4 days	199,000	193,000
Slaughter—		
27 points*	141,567	146,869

BEEF

Steer carcass, good	
700-800 lbs.	
Chicago ..	\$19.00 @20.50
Boston ...	20.00 @22.00
Phila.	20.00 @22.00
New York. 20.00 @22.50	20.00 @22.50
Dr. canners, Northern	
350 lbs. up..	14½
Cutters,	
400 @450 lbs.	14½
Cutters,	
450 lbs. up..	14½
Bologna bulls,	
all wts.	15%

all wts.	15%
*Week ended February 12.	

Chicago prices used in compilations unless otherwise specified.

STORAGE STOCKS	
February 1 (000 lbs.)	
Pork	591,385
Lard	105,636
All meats	803,496

By-Products

HIDES

	Thurs.	Week ago
Chicago hide market active.		
Native cows15½	.15½
Kipskins20	.20
Calfskins25½	.25½
Shearlings	2.15	2.15

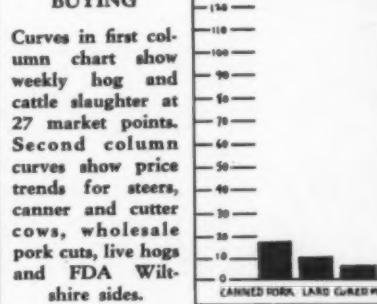
TALLOW, GREASES, ETC.

New York tallow firm.		
Extra	8.62½	8.62½
Chicago tallow firm.		
Prime	8.62½	8.62½
Chicago greases unchanged.		
A-White	8.75	8.75
New York greases firm.		
A-White	8.75	8.75
Chicago by-products:		
Cracklings	1.21	1.21
Tankage, unit ammo.	5.53	5.53
Blood	5.38	5.38
Digester tankage		
60%	71.04	71.04
Cottonseed oil,		
Valley	12½ n.	12½ n.

BUSINESS INDICATORS

Wholesale Prices (1926=100)	Feb. 6	Feb. 7
All commodities	101.8	95.7
Food	105.0	93.7
Prices (1930=100) Nov.	1942	1941
Farm Products	110.5	90.6

PRICES, KILL AND FDA BUYING



MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended Feb. 18, 1943 per lb.
Steer, hfr., choice, all wts.	23
Steer, hfr., good, all wts.	22
Steer, hfr., commer., all wts.	20
Steer, hfr., utility, all wts.	18
Cow, commer., and good, all wts.	20
Cow, utility, all wts.	17
Hindquarters, choice	26 1/4
Forequarters, choice	20
Cow hindquarters, good and commer.	22 1/4
Cow forequarters, good and commer.	18

*BEEF CUTS

Steer, hfr., short loins, choice	42 1/2
Steer, hfr., short loins, good	39 1/2
Steer, hfr., short loins, commer.	36
Steer, hfr., short loins, utility	31 1/2
Cow, short loins, good and commer.	36
Cow, short loins, utility	31 1/2
Steer, heifer round, choice	25 1/2
Steer, heifer round, good	23 1/2
Steer, heifer round, commer.	21 1/2
Steer, heifer round, utility	18 1/2
Steer, hfr., loin, choice	35%
Steer, hfr., loin, good	33 1/2%
Steer, hfr., loin, commer.	30
Cow, loin, good and commer.	30
Cow, loin, utility	25 1/2
Cow round, good and commer.	21 1/2
Cow round, utility	18 1/2
Steer, hfr., rib, choice	28
Steer, hfr., rib, good	27 1/2
Steer, hfr., rib, commer.	25
Cow rib, good and commer.	25
Cow rib, utility	22 1/2
Steer, hfr., sirloin, choice	30 1/2
Steer, hfr., sirloin, good	28 1/2
Steer, hfr., sirloin, commer.	25 1/2
Steer, hfr., sirloin, utility	22 1/2
Cow sirloin, good and commer.	25 1/2
Cow sirloin, utility	22 1/2
Steer, hfr., cow filet, all grades	11
Steer, hfr., flank steak, all grades	25
Cow flank steak, all grades	25
Steer, hfr., reg. chuck, choice	21 1/2
Steer, hfr., reg. chuck, good	20 1/2
Steer, hfr., reg. chuck, commer.	19
Steer, hfr., reg. chuck, utility	17 1/2
Cow reg. chuck, good and commer.	19 1/2
Cow reg. chuck, utility	17 1/2
Steer, hfr., e.c. chuck, choice	19 1/2
Steer, hfr., e.c. chuck, good	19 1/2
Steer, hfr., e.c. chuck, commer.	18
Steer, hfr., e.c. chuck, utility	15 1/2
Cow, e.c. chuck, good and commer.	18
Cow, e.c. chuck, utility	16 1/2
Steer, hfr., foreshank, all grades	11
Cow foreshank, all grades	11
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	15
Steer, hfr., brisket, commer.	14
Cow brisket, good and commer.	15
Cow brisket, utility	14
Steer, hfr., back, choice	23%
Steer, hfr., back, good	22 1/2%
Steer, hfr., back, commer.	21 1/2%
Steer, hfr., back, utility	19
Cow back, utility	19
Cow back, good and commer.	21 1/4
Steer, hfr., arm chuck, choice	20 1/2
Steer, hfr., arm chuck, good	19 1/2
Steer, hfr., arm chuck, commer.	18 1/2
Cow arm chuck, good and commer.	18 1/2
Cow arm chuck, utility	16 1/2
Steer, hfr., short plate, good and choice	12 1/2
Steer, hfr., short plate, commer. and utility	11 1/2
Cow short plate, good and commer.	11 1/2
Cow short plate, utility	11 1/2

*Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

Beef Products

Brains	12
Hearts	18
Tongues	28
Sweetbreads	28 1/2
Ox-tails	14
Fresh tripe, plain	13
Fresh tripe, H. C.	16
Livers	28 1/2
Kidneys	9 1/2

Veal

	22 1/2%
Choice carcass	20
Good carcass	27 1/2
Choice saddles	15 1/2
Good racks	16
Medium racks	16

Veal Products

Brains, each	16
Calf livers	50
Sweetbreads	43

**Lamb

Choice lambs	2735
Good lambs	2585
Choice hindquarters	2955
Choice forequarters	2260
Good forequarters	2235
Lamb tongues	18

**Mutton

Choice sheep	1460
Good sheep	1335
Choice saddles	1810
Good saddles	1335
Choice legs	1135
Good forequarters	1010
Mutton legs, choice	1610
Mutton loins, choice	11
Sheep tongues	11

**Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for delivery.

*Fresh Pork and Pork Products

Pork, pork loins, under 12 lbs. av.	27
Picnics	24
Tenderloins	36 1/2
Skinned shoulders	26
Spareribs, under 3 lbs.	19
Back fat, skinned	12
Boston butts, 4 to 8 lbs. av.	29
Boneless butts, cellar trim, 2 1/4	34
Hocks	12
Tails	6
Neck pieces	6 1/4
Pigs' feet	11
Kidneys, per lb.	17 1/2
Livers	13
Brains	8
Ears	11
Snouts	9 1/2
Heads	11
Chitterlings	11

*WHOLESALE SMOKED MEATS

Standard regular hams, 14/16 lbs., parchment paper	29 1/2
Standard skinned hams, 14/16 lbs., parchment paper	31 1/2
Picnics, 4 lbs. short shank, wrapped	28 1/2
Bacon, 6/8 lbs., wrapped	28 1/2
Standard bacon, 6/8 lbs., wrapped	25 1/2
No. 1 beef sets, smoked	
Inside, 8/12 lbs.	50 @ 53
Outside, 5/9 lbs.	47 1/2 @ 49
Knuckles, 5/9 lbs.	48 1/2
Cooked hams, choice, skin on, fatted, 8/10 lbs.	48 1/2
Cooked hams, choice, skinless, fatted, 8/10 lbs.	50
Cooked picnics, skin on, fatted, bone in.	30 1/2
Cooked picnics, skinned, fatted, bone in.	33 1/2

*VINEGAR PICKLED PRODUCTS

Pork fest, 200-lb. bbl.	\$24.50
Lamb tongue, mortadella, 200-lb. bbl.	69.50
Regular tripe, 200-lb. bbl.	25.50
Honeycomb tripe, 200-lb. bbl.	28.00
Pocket honeycomb tripe, 200-lb. bbl.	32.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$24.50
80-100 pieces	24.25
100-120 pieces	24.00
Clear plate pork, 25-35 pieces.	24.75
Bear pork	23.50
Brisket pork	36.75
Plate beef	31.50
Extra plate beef	32.50

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings.	20 1/2
Special lean pork trimmings 85%	31 1/2
Extra lean pork trimmings 95%	38 1/2
Pork cheek meat (trimmed)	20 @ 21
Pork hearts	13 1/2 @ 14 1/4
Pork livers	13 @ 15
Boneless bull meat (heavy)	21 1/2
Boneless chuck	21 1/2
Shank neck	19 1/2
Beef trimmings	18 1/2
Dressed canners	14 1/2
Dressed cutter cows	14 1/2
Dressed bologna bulls	15%
Tongues, No. 1 canner trim.	15 @ 17

DRY SAUSAGE

Carvelat, choice, in hog bungs.	58
Thuringer	50
Farmer	40
Holsteiner	40
B. C. salami, choice	53
Milano, salami, choice, in hog bungs.	51
B. C. salami, new condition	31
Frises, choice, in hog middles.	49 1/2
Genoa style salami, choice.	49 1/2
Pepperoni	49 1/2
Mortadella, new condition	27
Cappicola (cooked)	50
Italian style hams.	42

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. carton.	27
Country style sausage, fresh in link.	27
Country style sausage, fresh in bulk.	27
Frankfurters, in sheep casings.	27
Frankfurters, in hog casings.	27
Skinless frankfurters.	27
Bologna in beef middles, choice.	27
Bologna in beef middles, choice.	27
Liver sausage in beef rounds.	27
Smoked liver sausage in hog bungs.	27
New England luncheon specialty.	27
Minced luncheon specialty.	27
Tongue and blood.	27
Blood sausage.	27
Bouse.	27
Polish sausage.	27

CURING MATERIALS

Nitrite of soda (Chgo. w/hse. stock):	
In 400-lb. bbls., delivered.....	\$8.75
Saltpeter, less than ton lots, f.o.b. N. Y.:	
Dbl. refined granulated.....	8.00
Small crystals.....	12.00
Medium crystals.....	18.00
Large crystals.....	24.00
Pure rfd. gran. nitrate of soda.....	14.00
Salt, per ton, in minimum car of 80,000 lbs., only, f.o.b. Chicago, per ton:	
Granulated, kiln dried.....	8.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sugar—	
26 basis, f.o.b. New Orleans.....	1.40
Standard, f.o.b. refineries (2%):	
Packer's curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	1.10
Dextrose, in car lots, per cwt. (cotton).....	4.00
in paper bags.....	4.00

SAUSAGE CASINGS

(F. O. B. Chicago)	
Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack.....	16 @ 18
Domestic rounds, over 1 1/2 in., 140 pack.....	28 @ 30
Export rounds, wide, over 1 1/2 in., 38 pack.....	38 @ 42
Export rounds, medium, 1% to 1 1/2 in., 125 pack.....	23 @ 26
Export rounds, narrow, 1% in. under, 100 pack.....	10 @ 12
No. 1 weasands.....	.05 @ .06
No. 2 weasands.....	.03 @ .04

PROVISIONS

The National Provisioner
Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS.
THURSDAY, FEBRUARY 18, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	24%	24%
10-12	24%	24%
12-14	24%	24%
14-16	24	24

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	24	24
18-20	23	23
20-22	23	23

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	26%	26%
12-14	26%	26%
14-16	26	26
16-18	26	26
18-20	25	25
20-22	25	25
22-24	25	25
24-26	25	25
25-28	25	25
25/28	25	25

PICNICS

	Fresh or Frozen	S.P.
4-6	22 1/2	22 1/2
6-10	22 1/2	22 1/2
8-10	22 1/2	22 1/2
10-12	22 1/2	22 1/2
12-14	22 1/2	22 1/2

Short shank 1/4 over.

BELLIES

	(Square Cut Seedless)	Cured
6-8	19 1/4	20 1/4
8-10	18 1/4	19 1/4
10-12	18 1/4	19 1/4
12-14	17 1/4	18 1/4
14-16	17 1/4	18 1/4
16-18	16 1/4	17 1/4

GREEN AMERICAN BELLIES

18-20	.15 1/4	
20-25	.15 1/4	

D. S. BELLIES

	Clear	Rib
6-8	15 1/4	15 1/4
8-10	15 1/4	15 1/4
10-12	15 1/4	15 1/4
12-14	15 1/4	15 1/4
14-16	15 1/4	15 1/4
16-18	15 1/4	15 1/4

D. S. FAT BACKS

6-8	11	
8-10	11	
10-12	11	
12-14	11	
14-16	11	
16-18	12	
18-20	12	
20-25	12	

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	11 1/4	11 1/4
Clear plates	10 1/4	10 1/4
Jowl butts	10 1/4	10 1/4
Square jowls	12	13

Quotations based on OPA revised MPR No. 148, effective Nov. 2, 1942 and amendment No. 1 to MPR 148, effective Jan. 19, 1943.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Feb. 13	13.80b	12.80b	12.40b
Monday, Feb. 15	13.80b	12.80b	12.40b
Tuesday, Feb. 16	13.80b	12.80b	12.40b
Wednesday, Feb. 17	13.80b	12.80b	12.40b
Thursday, Feb. 18	13.80b	12.80b	12.40b
Friday, Feb. 19	13.80b	12.80b	12.40b

Packers' Wholesale Prices

	Reduced lard, tierces, f.o.b. Chicago	14.55
Kettle reduced, tierces, f.o.b. Chicago	14.95	
Leaf, kettle reduced, tierces, f.o.b. Chicago	14.95	
Neutral, tierces, f.o.b. Chicago	15.55	
Shortening, tierces, c.a.f.	16.50	

MARKET PRICES

New York

DRESSED BEEF CARCASSES

'City Dressed'

Steer, heifer, choice	24
Steer, heifer, good	23
Steer, heifer, commer.	21
Steer, heifer, utility	19
Cow, good and commer.	21

The above quotations do not include charges for koshering.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20%
Steer, heifer, triangle, good	19%
Steer, heifer, triangle, commer.	19 1/4
Steer, hfr., triangle, utility	18
Steer, hfr., reg. chuck, choice	24 1/4
Steer, hfr., reg. chuck, good	23 1/4
Steer, hfr., reg. chuck, commer.	22 1/4
Steer, hfr., reg. chuck, utility	20 1/4

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for local delivery.

*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	27 1/2
Shoulders, regular	24 1/2
Butts, regular, 4 1/2 lbs.	20 1/2
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned, under 14 lbs.	26 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	25 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	17

CITY

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	36
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned, under 14 lbs.	26 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	25 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	17

WESTERN

Pork loins, fresh, 10/12 lbs.	29
Shoulders, regular	26
Butts, boneless, C. T.	36
Hams, regular, under 14 lbs.	26 1/2
Hams, skinned, under 14 lbs.	26 1/2
Picnics, bone in	24 1/2
Pork trimmings, extra lean	25 1/2
Pork trimmings, regular	22 1/2
Spareribs, medium	17

PRIME

Prime No. 1 veals	23
Prime No. 2 veals	21
Buttermilk No. 1	18
Buttermilk No. 2	17
Branded grabby	12
Number 3	12

SHOP

Shop fat	53.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

*SMOKED MEATS

Regular ham, under 14 lbs.	31 1/2
Regular ham, 14/18 lbs.	29 1/2
Regular ham, over 18 lbs.	29 1/2
Skinned ham, under 18 lbs.	29 1/2
Skinned ham, over 18 lbs.	29 1/2
Picnics, bone in	29 1/2
Bacon, western, 8/12 lbs.	29 1/2
Bacon, city, 8/12 lbs.	29 1/2
Beef tongue, light	27
Beef tongue, heavy	28

*Quotations on pork items are for less than 500 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	22.75
Figs. 17, 81 lbs. down	22.50
81 to 99 lbs.	22.50
100 to 119 lbs.	22.50
120 to 136 lbs.	22.50

*DRESSED SHEEP AND LAMBS

Lamb, choice	2.85
Lamb, good	2.75
Lamb, commercial	2.50
Mutton, good	1.60
Mutton, commer., m.	1.50

**Quotations are for zone 9, and include 10¢ for stockinette, 25¢ for delivery, plus \$1 per cwt. for koshering.

FANCY MEATS

Fresh steer tongues, untrimmed, per lb.	16
Fresh steer tongues, i.e., trimmed, per lb.	20
Sweetbreads, bone in, per lb.	25
Sweetbreads, vein, a pair	10
Beef kidneys, per lb.	15
Mutton kidneys, each	5
Lamb fries, per lb.	30
Livers, beef, per lb.	32
Ox-tails, per lb.	18

BUTCHERS' FAT

Shop fat	\$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	5.00 per cwt.
Inedible suet	4.75 per cwt.

RECORD LOSSES SHOWN IN HOG CUT-OUT RESULTS

(Chicago costs and prices, first four days of week.)

	180-230 lbs.	220-240 lbs.	240-270 lbs.
Pet. live wt.	\$13.97	\$13.78	\$13.29
Price per cwt.			
Value per cwt.			
Pet. live wt.			

Trading Very Limited in Tallow and Grease Market

NEW YORK, FEBRUARY 17, 1943

TALLOW.—The amount of business reported from the tallow market is extremely light and there is no hope of any increase. Regular buyers are having a hard time filling their needs and some are unable to get enough product from week to week to meet more than half their requirements. Cattle slaughter is extremely light in the East and most of the tallow now produced is applied on standing orders. However, packers are reluctant to take on any commitments for fear they cannot fulfill the orders. Therefore, most product is moved as produced and no orders are held. It was reported that some fancy moved this week at 8½c and choice at 8¾c. Quiet sales were all at full maximum levels.

STEARINE.—The lack of offerings holds this market on a nominal basis. Demand is good and generally greater than offerings so that all product goes at full ceiling prices.

NEATSFOOT OIL.—Only a small amount of neatsfoot oil is being offered now and sales are at full ceiling prices. Production here has dropped off because of the light slaughter of livestock. Pure is quoted at 17¾c; No. 1, 15¼c, and extra at 14c.

OLEO OIL.—Nominal best describes this market. Practically no sizable offerings are made and buyers are content to take the small amount offered each week. However, far more could be sold if it were offered.

GREASE.—Trading in the grease market is very light and about the smallest it has been in recent years. Hog kill is gradually dropping off and grease offerings have become correspondingly light. Full ceiling prices rule for all offerings, with packers finding far more buyers than they have product to offer. Packers were somewhat reluctant to make offerings as they held some grease for their own uses.

CHICAGO, FEBRUARY 18, 1943

TALLOW.—The Chicago market for all offerings of tallow is firm and well sold up. An occasional tank of most every grade is offered and readily salable at full ceiling prices, f.o.b. most any shipping point. A few sales have been reported far out of the usual territory as buyers try desperately to fill orders. Some preference is shown to certain buyers and some of the smaller buyers have been unable to get any product for several weeks now. They report that plant operations have dropped to a minimum and will remain so until offerings increase. Sales reported this week included several tanks of special at 8½c. A fair volume of choice moved at 8¾c and the unreported sales were said to be all at full maximum levels, f.o.b. shipping point.

STEARINE.—Most offerings here are in small lots. Buyers are willing to take anything offered and the market holds a very strong tone. The few sales reported are at the full ceiling of 10.61c.

NEATSFOOT OIL.—Market unchanged. Quotations were: Pure, 18½c, and cold test, 26c.

GREASE OIL.—Quotations were as follows: No. 1, 14c; No. 2, 13½c; extra, 14½c; extra No. 1, 14¼c; extra winter strained, 14¾c; prime burning, 15¼c; prime inedible, 15c and special No. 1, 13½c; acidless tallow oil is quoted at 13½c.

GREASES.—There is no improvement in this market. Offerings are far short of needs and the market is very firm. Buyers are continually on the watch for anything that might be offered and place full ceiling bids on any grade of product. Some of the smaller buyers are having little success getting product and even some of the larger buyers are unable to fill their orders from week to week. Production is said to be very light due to the continued smaller than usual hog supplies.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Feb. 18.)

Manufacturers of fertilizers are continuing to find difficulty in securing the necessary materials used in the mixing of their product. As a result of the shortage of supplies there was little change in quotations with most items quoted at ceiling levels.

Blood

	Unit
Unground, loose	\$5.35*

Digester Feed Tankage Materials

	Per ton
Unground, per unit ammonia	\$5.35*
Liquid stick, tank cars	2.50

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk	\$71.04*
55% digester tankage, bulk	65.62*
50% digester tankage, bulk	60.28*
50% meat and bone scraps, bulk	68.00*
†Blood-meal	87.20*
Special steam bone-meal	50.00@55.00

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@46.00
Steam, ground, 2 & 26	35.00@46.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85 @ 4.00*
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25 @ 4.35

Dry Rendered Tankage

	Per unit
45 to 52% protein (low test)	\$1.21*
57 to 62% protein (high test)	1.21*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$10.00*
Hide trimmings (limed)	.90*
Sinews and pizzles (green, salted)	1.00*

For ton

Cattle jaws, skulls and knuckles	\$40.00@42.00*
Pig skin scraps and trim, per lb.	75¢ @ 75¢

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00@75.00
light	65.00
Flat shins, heavy	\$60.00@65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50@60.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00@32.00

For ton

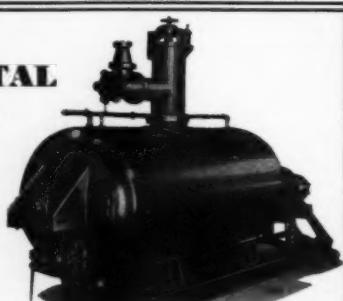
	Per ton
Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	32.50
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Chair switches	4 @ 4%

*Based on 15 units of ammonia.

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DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during December, 1942, compared with a year earlier:

	Dec. 1942, lbs.	Dec. 1941, lbs.
Bitter flavor	344	68
Butter culture	624	3,971,913
Cocnut oil	137,985	70,357
Cottonseed oil	20,607,198	14,101,324
Cottonseed stearine	41,760	57,545
Derivative of glycerine	73,366	75,545
Glycerol	62	151
Hansol		829
Lecithin	31,218	22,017
Milk	7,171,278	6,156,954
Monostearine	9,126	17,236
Neutral lard	664,306	986,330
Oleo oil	1,170,022	2,062,305
Oleo stearine	262,032	234,439
Oleo stock	251,705	351,451
Palm flakes		19,817
Palm oil		515,845
Palm kernel oil		136,685
Peanut oil	22,006	204,743
Salt	1,340,197	1,170,707
Soda (benzotea)	20,525	14,576
Soya bean oil	10,233,769	5,183,526
Sunflower oil	40,713	...
Tallow	62,513	...
Vitamin concentrate	7,223	8,271
Total	42,456,918	35,335,210

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$20.20
Blood, dried, 16% per unit	4.95
Ground fish scrap, dried, 11 1/4% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/4% ammonia, 10% B. P. L., c.i.f. spot	55.00
March shipment	55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. L., f.o.b. fish factories	4.00 & 50c
Nitro nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
in 200-lb. bags	32.40
in 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.10

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton, f.o.b. works	\$39.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	10.10
Dry Rendered Tankage	

50/55% protein, unground	\$1.00
60% protein, unground	1.00

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Cotton Oil Futures Market Remains in the Doldrums

There was very little action on the New York cottonseed market during the past week. Offerings continue very light but the demand is broad, with ceiling prices prevailing on all bids. The Bureau of Census figures for December revealed that consumption of crude cottonseed oil was slightly higher than in November. Reports are prevalent that the government is sending letters to refiners asking for information as to their production, quotas and capacity. Some in the trade think this procedure may be for the purpose of controlling the flow of oils; others believe that it is a forerunner to a rationing of fats and oils scheduled for next spring, and some think that preliminary work on such a program will get under way in the near future.

On the Hull, England, cottonseed oil market, spot refined was quoted at 49s per cwt. and crude, 39s 7½d per cwt. The shortening market continued unchanged with standard quoted at 16 1/2c while hydrogenated was carried at 17 1/2c in ten-drum lots.

SOYBEAN OIL.—Offerings of soybean oil continue light in face of the broad demand and ceiling prices continue to be the rule. Recent reports indicate that the crude soybean oil supply is not as bad as many members of the trade had thought. However, the situation has not shown any signs of loosening up. The December consumption of

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable	19
White animal fat	17 1/2
Water churned pastry	17 1/2
Milk churned pastry	18 1/2
Vegetable type	

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt	12%
White deodorized, bbls., f.o.b. Chgo.	16%
Yellow, deodorized	16%
Soap stock, 50% f.f.a., f.o.b. consuming	3 1/2
Soybean oil, in tanks, f.o.b. mills	11 1/2
Corn oil, in tanks, f.o.b. mills	12%

crude soybean oil showed a gain over the November figure.

PEANUT OIL.—Only a very limited offering of peanut oil was made this week and prices were firm at ceiling levels in all localities. Consumption during December fell slightly below the November level, according to Bureau of Census reports, while stocks rose only moderately.

OLIVE OIL.—There is much confusion in the trade in New York concerning the interpretation of Amendment 23 to RPS 53. As a result, Washington has been asked to clarify rulings on olive oil; this clarification is expected in short order.

PALM OIL.—Quotations are nominal and at ceiling levels. The amount of oil being offered is almost too light to test the list of quotations.

COTTONSEED OIL.—Southeast crude was quoted Friday at 12 1/2c@ 12 1/2c; Valley 12 1/2c and Texas, 12 1/2c at common points.

Futures market transactions for the week at New York were:

MONDAY, FEBRUARY 15, 1943

Range				
Sales	High	Low	Bid	Pr. cl.
February	13.95	13.95
March	14.10	13.97
April	14.20	14.20
May	14.45	14.45
July	14.45	14.45
No sales.				

TUESDAY, FEBRUARY 16, 1943

March	14.10	13.97
April	14.20	14.20
May	14.45	14.45
July	14.45	14.45

No sales.

WEDNESDAY, FEBRUARY 17, 1943

March	14.10	13.97
April	14.20	14.20
May	14.45	14.45
July	14.45	14.45

No sales.

THURSDAY, FEBRUARY 18, 1943

March	14.10	13.97
April	14.20	14.20
May	14.45	14.45
July	14.45	14.45

No sales.

(See late markets on page 35.)

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Makers of the famous Tidewater Beef Clothing

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HIDES AND SKINS

Sizable secondary movement of packer hides going into Feb. kill, in attempt to clear unfilled permits—Outside markets quiet—Scattered country trade continues.

Chicago

HIDES.—There was a fairly sizable movement of packer hides this week, in an attempt to clean up the unfilled WPB permits still outstanding which called for packer descriptions. All the local packers participated in the movement, which occurred at mid-week after a quiet period extending over two weeks. The volume of business was not disclosed but estimates in the trade ran up to around 50,000 hides. Packers had moved their Jan. hides in the trading two weeks back, selling everything except unclosed packs, and all packer stock sold at that time is reported to have gone to belting, specialty and sole leather tanners. The unfilled permits at that time were said to total 75,000 or more hides, while packers' stock sheets showed quite a few hides in unclosed packs. There was considerable pressure this week to fill out the unexpired permits and packers are understood to have gone well into early Feb. production to do so. Federally inspected packer slaughter is normally light during Feb., so it is probable that this process will be repeated when Feb. permits are released, with a secondary movement of hides later going into Mar. slaughter.

There are still a number of unfilled permits in the market, with attempts being made to fill these outside. However, the outside packers, and also the outside small packers were well sold up during the earlier trading. The New York packers are also closely sold up at ceiling prices. Trading last week cleared the Pacific Coast market to end of Jan., at their ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

Scattered activity is still reported in the country market, trading being confined to the movement of all-weights at the ceiling of 14c flat, untrimmed, or 15c

flat, trimmed, f.o.b. shipping point; the demand from upper leather tanners precludes the possibility of any easing of the country hide market, despite the increased collection of countries occasioned by the current heavy farm slaughter and black market operations.

Total of all cattle and calves on farms on Jan. 1, 1943, reached a new record at 78,170,000 head, this figure including 26,946,000 cows and heifers two years and over kept for milk; total on Jan. 1, 1942, was 75,162,000 head, including 26,398,000 cows and heifers kept for milk. Complete details are published elsewhere in this issue.

Revised shoe production figures for the past year show 1942 production of 483,869,548 pairs, a decrease of three per cent from the 1941 total of 498,381,625 pairs.

Federally inspected slaughter at 27 selected centers for first two weeks of Feb. shows a decrease of 10.6 per cent for cattle, and a decrease of 21 per cent for calves, as compared with the corresponding two weeks a year ago.

FOREIGN WET SALTED HIDES.—Action has been lacking so far this week in the South American market. There was a little trading at the week-end, involving 2,000 Nacional extremes at 18c, 5,000 LaPlata reject heavy steers at 100 pesos, 2,000 Montevideo light steers and 750 other LaPlata light steers, all at unchanged prices.

CALF AND KIPSKINS.—The activity previous week cleared Jan. production of packer calfskins at the ceiling prices, 27c for heavies and 23½c for lights; prospects are that Feb. production will be light.

City calfskins were also cleaned up earlier at 20½c for 8/10 lb. and 23c for 10/15 lb., outside cities going at the same levels; country calfskins sold at 16c for 10 lb. and down and 18c for 10/15 lb.

Packers also cleared their Jan. kipskins previous week, at 20c for 15-30 lb. natives and 17½c for brands, the maximum prices.

City kipskins were cleaned up at that time at 18c for 15-30 lb. natives and 17c for brands, outside cities selling at same levels; straight country kips moved at 16c, flat.

Packers sold Jan. regular slunks last week at \$1.10, flat; hairless are quoted at 55c, flat, last paid.

HORSEHIDES.—Production of horsehides is seasonally about normal, with a steady demand at individual ceiling prices. City renderers, with manes and tails on, usually move at \$7.50@7.75, selected, f.o.b. nearby sections; trimmed renderers \$7.10@7.25, del'd Chgo.; mixed city and country lots are quoted \$6.50@6.60, Chgo.

SHEEPSKINS.—Production of packer shearlings is sharply lower now than a few weeks back; shearing at feeding stations has lightened, due to labor difficulties in spots. However, two cars moved this week at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00, and No. 4's 40c; steady demand this basis. Pickled skins continue quoted in a general way around \$7.50 per doz. packer production; there is a steady movement at individual ceilings by grades, but production now runs more to the lower grades. Packer wool pelts are quoted \$3.65@3.75 per cwt. live-weight basis, with imitations in some quarters that Feb. pelts topped at \$3.70 per cwt. on recent sales. Some buyers are inclined to go slow, pending clarification of the wool situation. The wool growers have been visiting with their congressmen recently, with the idea of having the government buy the clip for the duration of the war. It is now understood that the Department of Agriculture will control domestic wool, rather than the WPB. A meeting with Secy. Wickard is scheduled in Washington for 10 a.m. Saturday, Feb. 20, to be attended by representatives of the wool trade. Members of the wool trade feel strongly that existing channels for gathering the wool should be used, rather than set up a new organization. Other members want to know if the government plans to also buy pulled wool.

Watch Classified page for good men.

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FDA PURCHASES
AND
ANNOUNCEMENTS



SPECIAL NOTICE.—FDA has issued a statement concerning Food Distribution Order No. 20, revision to memorandum No. 1, and issued February 16. This order requests that each packer under federal inspection send weekly to the administrator's office, figures on weekly hog kill, live weight of hogs killed, total production of lard, and total production of rendered pork fat.

These figures may be obtained from the statement, Form 124-A, given to BAI inspectors who compile weekly figures. The notice also requests that total lard and rendered pork fat sold to the FDA prior to February 14 and undelivered as of the close of business, Saturday, February 13, be reported. Total lard and rendered pork fat sold to the Quartermaster Corps prior to February 14 and undelivered as of the close of business on February 13 must also be reported.

These figures are required in order that each company may receive proper credit against the 50 per cent of production to be offered to the designated governmental agencies of the FDA, the notice stated.

PURCHASES.—FDA purchases for the week ending February 6 included 30,000 lbs. rendered pork fat; 8,312,800 lbs. cured pork meat; 5,897,800 lbs. frozen pork loins; 820,000 lbs. Wiltshire sides; 15,176,020 lbs. canned pork meat; 45,950 bundles, 100 yards each, hog casings; 160,000 lbs. extra oleo oil; 5,297,417 lbs. lard; 529,500 lbs. frozen mutton; 570,000 lbs. frozen lamb; and 656,000 lbs. boiled linseed oil.

On February 11 the FDA purchase included 275,000 lbs. cured pork products; 290,000 lbs. lard. On February 12 this agency bought 11,928,400 lbs. cured pork products; 112,000 lbs. lard; 190,000 lbs. rendered pork fat; 2,309,750 lbs. frozen lamb; 59,000 lbs. frozen mutton; 209,000 lbs. veal; 30,000 lbs. Holsteiner sausage; 2,107,340 lbs. frozen pork loins; 50,000 lbs. frozen boneless beef and 183,907 lbs. canned pork meat. The purchase for February 13 included 763,000 cured pork products and 70,000 lbs. frozen pork loins.

EASTERN FERTILIZER MARKETS

New York, February 17, 1943

Fertilizer manufacturers are very short of the necessary materials and from all appearances there will be a definite shortage this spring. Buyers are scouring the market for offerings of tankage, blood and cracklings, but with little success, as offerings are extremely limited.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading was spotty and of comparatively light proportions today. Several 4,900-lb. lots of skinned hams were reported sold at the ceiling. Live hogs moved up again on a moderate supply.

Cottonseed Oil

Valley crude, 12%; Southeast, 12% @ 12%; Texas, 12%.

Quotations on New York bleachable cottonseed oil, Thursday close, were: Mar. 14.10; May 14.45; July 14.45; Sept. 14.45; No sales.

U. S. TO BUY S. AMERICAN MEAT

Grover B. Hill, Assistant Secretary of Agriculture, has informed a representative in Congress of arrangements by the United States to acquire all Argentine and Brazilian meat available for export in 1943. A large part of this stock, Hill explained in his letter, will be in canned form for consumption by the armed forces.

FEWER LAMBS LEFT ON FEED

The Bureau of Agricultural Economics estimated that there were 1,080,000 lambs left in feedlots of Northern Colorado, Arkansas Valley and Scottsbluff sections on January 30, 1943, compared with 1,360,000 a year ago and 1,060,000 two years ago.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended February 13, 1943:

	Week Feb. 13	Previous week	Same week '42
Cured meats, lbs.	20,215,000	28,071,000	23,290,000
Fresh meats, lbs.	36,067,000	44,492,000	57,499,000
Lard, lbs.	6,031,000	3,543,000	11,575,000

CHICAGO HIDE QUOTATIONS

Quotation on hides at Chicago:

PACKER HIDES		Prev. week	Cor. week, 1942
Hvy. nat. stra.	@15%	@15%	@15%
Hvy. Tex. stra.	@14%	@14%	@14%
Hvy. butt			
brnd'd stra...	@14%	@14%	@14%
Col. stra.	@14	@14	@14
Ex-light Tex...		@15	@15
Brnd'd cows...	@14%	@14%	@14%
Hvy. nat. cows	@15%	@15%	@15%
Hvy. butts	@15%	@15%	@15%
Nat. bulls....	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins....	23 1/2	20 1/2	20 1/2
Kips, nat....	@20	@20	@20
Kips, brnd'd...	@17%	@17%	@17%
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrs....	@.55	@.55	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts....	@15	@15	@15%
Branded.....	@14	@14	@14%
Nat. bulls....	@11%	@11%	@11
Brnd'd bulls...	@10%	@10%	@11
Calfskins....	20 1/2	20 1/2	20 1/2
Kips.....	@18	@18	@18
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrs....	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers....	@14	@14	13 1/2 @ 13%
Hvy. cows....	@14	@14	13 1/2 @ 13%
Bulls.....	@15	@15	@15
Extremes.....	@15	@15	@15
Bulls.....	10 @ 10%	10 @ 10%	9 1/2 @ 10
Calfskins....	16 @ 18	16 @ 18	16 @ 18
Kipskins....	@16	@16	@16
Horeskins....	6.50 @ 7.75	6.50 @ 7.75	6.35 @ 7.50

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. Shearigs...	@2.15	@2.15	1.75 @ 1.80
Dry pelts....	27 @ 27 1/2	27 @ 28	23 1/2 @ 24

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended February 13, 1943, were 4,909,000 lbs.; previous week, 7,040,000 lbs.; same week last year, 7,699,000 lbs.; Jan. 1 to date, 36,264,000 lbs.; corresponding period a year earlier, 38,062,000 lbs.

Shipments of hides from Chicago for week ended February 13, 1943, were 3,100,000 lbs.; previous week, 5,126,000 lbs.; same week last year, 5,456,000 lbs.; Jan. 1 to date, 29,826,000 lbs.; corresponding period a year earlier, 39,205,000 lbs.

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LIVESTOCK MARKETS

Weekly Review

Farm Population Report

(Continued from page 14.)

sharp drop in the numbers of both horse and mule colts raised in 1942 from a year earlier, the number of horse colts being the smallest in 24 years.

The total inventory value of livestock on farms made a record increase during 1942, with numbers up and values per head of all species substantially higher than a year earlier. The total value of \$8,886,112,000 was larger than a year earlier by \$2,263,000,000.

The value per head of each species was up sharply from a year earlier, with cattle and hogs the highest for all years, but with sheep values below the record high of the World War No. 1 period. The value per head of horses was still substantially below the level of 1910-19 but mule values were exceeded in only four other years.

Record Highs Reached

Cattle numbers were above a year earlier in all but seven states and hog numbers were up in all but one state. Cattle numbers on January 1 were at record highs in 21 states and hogs in 16 states. Stock sheep numbers were down in all but two of the 13 western sheep states, and also in seven of the 11 north central native sheep states. Horse numbers were down in most of the northern and western states. Mule numbers were down in nearly all of the states where they are important.

The estimated number of horses, including colts, on farms January 1, is 9,678,000. Most of the decrease is in colts under two years. The value per head of all horses and colts, \$79.97, is up \$15.23 from a year earlier. The total value this year is \$773,917,000, compared with \$641,520,000 on January 1, 1942, the lowest in over 40 years. A further decline in numbers of mules in 1942 brought the total on January 1 to

3,712,000. The number of mule colts raised declined again in 1942 after increasing from 1933 to 1940. The value per head is \$127.46 compared with \$107.51 a year earlier and the total value of \$473,118,000 is up about \$63,000,000.

The number of cattle is estimated at 78,170,000, an increase of 3,008,000 head over January 1, 1942. This number is the largest on record and exceeds the cattle number cycle peak in 1918 by over 5,000,000 head and the 1934 peak by nearly 4,000,000 head. Compared with January 1, 1942, there is an increase of 946,000 head in the number of milk cattle—cows, heifers, and heifer calves—and of 2,062,000 in other cattle, the average value per head of all cattle, \$69.66, is up \$14.58 from a year earlier and is the highest value ever reported. The total value of all cattle, \$5,445,098,000, is up \$1,305,000,000 from a year earlier and is the largest on record.

The increase in numbers of milk cows during 1942 was relatively less than that in all cattle. The estimated number of 26,946,000 head on January 1 is 548,000 head larger than a year earlier. The number of yearling heifers kept for milk cows is 5,931,000 head,

an increase of 85,000. Heifer calves kept for milk cows, 6,881,000, are up 313,000 head. The value per head of milk cows is \$99.61, up \$21.72 from a year earlier, the highest on record.

An all-time record of 73,660,000 hogs on farms January 1 is estimated for 1943. This number is 13,283,000 head larger than a year earlier and is 4,356,000 head above the previous record of 1923. The average value per head this year of \$22.54 is up \$6.92 from a year earlier and is the highest ever reported. The total value of \$1,660,652,000 is up about \$717,000,000 from a year earlier and exceeds the previous record value of 1919 by about \$235,000,000.

The estimated number of stock sheep at 48,308,000 head is 1,499,000 below a year earlier and the number of sheep and lambs on feed for market is down from 6,928,000 to 6,781,000. The largest part of the decrease in stock sheep is in ewe lambs kept for breeding ewes. The average value per head of all sheep on January 1 is \$9.68, an increase of \$1.07 from a year earlier, and is the highest since 1929. The total value of all sheep, \$533,327,000, is up \$45,000,000 from a year earlier and was the highest value of all years.

GOVERNMENT ESTIMATE OF LIVESTOCK ON FARMS
(000 omitted)

January 1	All cattle and calves (a)	Marketable cattle and calves	Sheep and lambs (b)	Hogs including pigs
1943	78,170	41,224	55,089	73,660
*1942	75,162	48,764	56,735	60,337
1941	71,461	45,983	54,283	54,256
1940	68,801	43,444	54,549	60,207
1939	66,029	41,701	51,595	50,012
1938	65,249	41,249	51,210	44,525
1937	66,098	41,810	51,019	43,063
1936	67,847	42,651	51,087	42,975
1935	68,846	42,764	51,808	39,066
1934	74,369	47,438	53,503	58,621
1933	70,280	44,344	53,064	62,127
1932	65,801	40,906	53,902	59,301

(a) Not including cows and heifers kept for milk.

(b) Including sheep and lambs in feed lots for the market. Of this year's total of 55,089,000 sheep and lambs, 48,308,000 are stock sheep and the balance sheep and lambs on feed.

*Figures for 1942 recently revised.

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CALIF. LAMB OUTLOOK GOOD

California weather was generally favorable during the past week for forage development over early lamb producing areas of the state. Satisfactory improvement in the growth and condition of lambs through February now seems assured in most districts. Trade interests believe that a high percentage of finished lambs from early bands in the Stockton-Tracy district can now be relied upon, said a report issued by the FDA.

Numerous buying interests were in the field. It is expected that a large proportion of lambs contracted to date, which will be in killer flesh at delivery time, will be slaughtered by West Coast packers.

CANADA SHORT ON LIVESTOCK

MONTREAL.—F. S. Grisdale, acting food administrator, announced at Calgary that Canada was entering the fourth year of war with a cattle, sheep and hog shortage "much more serious" than existed in the fourth year of the last war.

Speaking at the annual convention of the Canadian Federation of Agriculture, Mr. Grisdale said there had been a decrease of 10 per cent in the cattle population of Canada when figures for 1943 and 1918 were compared. The number of people in Canada had grown from 8,200,000 to 11,500,000, an increase of 29 per cent, since 1918, he said.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during January, 1943, by stations:

	Cattle	Calves	Hogs	Sheep
Chicago ²	106,600	14,007	497,406	221,430
Bos ³	15,682	1,051	63,483	36,064
Kansas City	78,029	10,235	230,550	118,958
New York				
Area ⁴	35,073	39,274	203,869	100,572
Omaha	76,350	1,587	301,608	144,061
St. Louis ⁴	45,877	17,715	334,658	68,156
St. Paul ⁴	39,603	322	224,304	94,887
So. St. Paul ⁴	43,998	35,766	373,628	81,428
All other stations	484,288	220,042	3,201,313	759,890

Total—January, 927,500; 339,979; 5,430,909; 1,724,456

December, 982,403; 475,671; 6,770,890; 2,174,601

5-yr. av. Jan., 1938-42, 873,420; 420,490; 4,789,572; 1,568,418

¹Percentages based on corresponding period of 1942, December 1942, and 5-yr. average.

²Includes Elburn, Illinois. ³Includes Jersey City and Newark, New Jersey. ⁴Includes National Stock and East St. Louis, Illinois. ⁵Includes Newport and St. Paul, Minnesota.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended Feb. 13:

	Cattle	Calves	Hogs
Week ended Feb. 13	1,407	250	20,724
Last week	1,550	322	27,307
Last year	1,993	543	22,913

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, February 18, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted): CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$14.00@14.75	\$13.65@14.50			
140-160 lbs.	14.50@15.10	14.40@15.00			
160-180 lbs.	14.75@15.50	14.90@15.50	\$14.25@14.75	14.80@14.95	14.75@14.95
180-200 lbs.	15.35@15.55	15.50@15.55	14.50@14.85	14.90@15.00	14.90@14.95
200-220 lbs.	15.40@15.60	15.50@15.55	14.65@14.85	14.90@15.00	14.80@14.90
220-240 lbs.	15.40@15.60	15.50@15.55	14.70@14.85	14.90@15.00	14.80@14.90
240-270 lbs.	15.40@15.55	15.45@15.55	14.65@14.85	14.90@15.00	14.75@14.80
270-300 lbs.	15.35@15.50	15.40@15.50	14.65@14.80	14.90@15.00	14.75@14.80
300-330 lbs.	15.35@15.45	15.35@15.45	14.65@14.75	14.85@14.95	14.70@14.75
330-360 lbs.	15.30@15.40	15.25@15.40	14.65@14.75	14.85@14.95	14.65@14.70

Medium:

160-220 lbs.	14.50@15.25	14.50@15.35	13.70@14.70	14.75@15.00	14.75@14.90
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SOWS:

Good and Choice:

270-300 lbs.	15.15@15.25	15.10@15.15	14.50@14.00	14.80@14.65	14.50 only
300-330 lbs.	15.15@15.25	15.10@15.15	14.50@14.60	14.80@14.65	14.50 only
330-360 lbs.	15.10@15.15	15.05@15.15	14.50@14.00	14.60@14.65	14.50 only
360-400 lbs.	15.10@15.15	15.00@15.10	14.40@14.60	14.50@14.60	14.50 only

Good:

400-450 lbs.	15.00@15.10	14.90@15.05	14.40@14.50	14.80@14.60	14.50 only
450-550 lbs.	14.85@15.00	14.85@15.00	14.40@14.50	14.50@14.60	14.50 only

Medium:

250-350 lbs.	14.25@14.85	14.50@15.00	14.00@14.40	14.40@14.60	14.35@14.50
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Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	16.00@16.75	15.50@16.25	15.00@16.00	15.50@16.25	15.25@16.25
900-1100 lbs.	16.25@16.90	15.50@16.50	15.25@16.40	15.50@16.25	15.50@16.50
1100-1300 lbs.	16.50@17.00	15.75@16.50	15.25@16.40	15.50@16.25	15.50@16.50
1300-1500 lbs.	16.50@17.00	15.75@16.50	15.25@16.40	15.50@16.25	15.50@16.50

STEERS, Good:

700-900 lbs.	14.50@15.50	14.50@15.50	13.75@15.00	14.25@15.50	14.50@15.50
900-1100 lbs.	15.00@16.25	14.75@15.75	14.00@15.25	14.50@15.50	14.50@15.50
1100-1300 lbs.	15.00@16.50	14.75@15.75	14.25@15.25	14.50@15.50	14.50@15.50
1300-1500 lbs.	15.00@16.50	14.75@15.75	14.25@15.25	14.50@15.50	14.50@15.50

STEERS, Medium:

700-1100 lbs.	12.75@14.50	12.75@14.75	12.25@14.00	12.50@14.50	12.50@14.50
1100-1300 lbs.	13.00@15.00	12.75@14.75	12.50@14.25	12.75@14.50	12.50@14.50

STEERS, Common:

700-1100 lbs.	12.00@13.00	11.50@12.75	10.75@12.50	10.75@12.50	11.25@12.50
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HEIFERS, Choice:

600-800 lbs.	15.25@16.00	15.00@15.75	14.25@15.25	15.00@16.00	14.50@15.50
800-1000 lbs.	15.50@16.50	15.25@15.75	14.50@15.50	15.00@16.25	14.50@15.50

HEIFERS, Good:

600-800 lbs.	14.50@15.50	13.50@15.00	12.75@14.25	13.50@15.00	12.75@14.50
800-1000 lbs.	14.50@15.50	13.75@15.25	13.00@14.50	13.50@15.25	12.75@14.50

HEIFERS, Medium:

500-900 lbs.	12.00@14.50	11.75@13.75	11.25@13.00	11.00@13.50	11.25@12.75
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COWS, All Weights:

Good	13.00@13.75	12.75@13.50	12.00@13.00	12.00@13.25	11.75@13.50
Medium	11.75@13.00	10.75@12.75	10.50@12.00	10.25@12.00	10.75@11.75
Cutter and Common	9.00@11.75	9.00@10.75	8.25@10.50	8.25@10.25	8.50@10.75
Canner	7.50@9.00	7.75@8.25	6.50@8.25	7.50@8.25	7.50@8.25

BULLS: (Yths. Excl.), All Weights:

Good and choice	13.75@14.50	11.50@13.50	11.25@13.00	11.50@14.00	11.50@16.00
Common and medium	12.00@12.50	9.00@11.50	9.00@11.50	8.50@11.50	8.50@11.50
Cull	9.00@10.00	8.00@ 9.00	7.50@ 9.00	7.50@ 9.00	7.00@ 9.00

CALVES, 500 lbs. down:

Good and choice	12.50@14.50	11.50@13.50	11.25@13.00	11.50@14.00	11.50@16.00
Common and medium	10.00@12.50	9.00@11.50	9.00@11.50	8.50@11.50	8.50@11.50
Cull	9.00@10.00	8.00@ 9.00	7.50@ 9.00	7.50@ 9.00	7.50@ 9.00

CALVES, 500 lbs. up:

Good and choice	7.75@ 9.35	7.50@ 8.75	7.75@ 9.00	8.00@ 9.00	8.25@ 9.00
Common and medium	6.75@ 7.75	6.25@ 7.50	6.25@ 7.75	6.50@ 8.00	6.50@ 8.00

¹Quotations on wool stock based on animals of current seasonal market weights and wool growth.

²Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades, and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

PACIFIC COAST LIVESTOCK

Receipts for five days ended February 12:

Cattle Calves Hogs Sheep

Los Angeles 3,600 465 2,700 300

San Francisco 307 15 1,186 375

Portland 1,250 110 1,725 1,200

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 17,681 cattle, 1,831 calves, 25,297 hogs and 9,878 sheep.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 13, 1943, as reported to The National Provisioner:

CHICAGO

Armour and Company, 1,044 hogs; Swift & Company, 2,572 hogs; Wilson & Co., 2,956 hogs; Western Packing Co., Inc., 3,776 hogs; Agar Packing Co., 6,269 hogs; Shippers, 27,106 hogs; Others, 30,131 hogs.

Total: 19,423 cattle; 2,166 calves; 73,854 hogs; 19,126 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,228	151	3,980	7,131
Cudahy Pkg. Co.	2,236	288	1,141	6,181
Swift & Company	2,699	278	4,120	7,190
Wilson & Co.	2,906	292	1,785	2,752
Meyer Kornblum	831	—	—	—
Others	7,035	95	2,360	10,749
Total	19,935	1,104	12,786	34,000

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,311	11,292	8,270	—
Cudahy Pkg. Co.	3,736	5,565	8,234	—
Swift & Company	4,854	5,037	8,040	—
Wilson & Co.	2,200	4,973	2,169	—
Others	—	18,920	—	—

Cattle and calves: Eagle Pkg. Co., 22; Greater Omaha Pkg. Co., 42; Geo. Hoffman Pkg. Co., 72; Kroger Pkg. Co., 82; Omaha Pkg. Co., 278; John Roth, 256; So. Omaha Pkg. Co., 500; Superb Pkg. Co., 783; Lincoln Pkg. Co., 392; American Pkg. Co., 45.

Total: 20,322 cattle and calves; 45,787 hogs and 26,722 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,118	848	9,668	3,239
Swift & Company	2,567	923	8,033	4,882
Hunter Pkg. Co.	1,203	—	5,611	637
Heil Pkg. Co.	—	—	2,002	—
Kre Pkg. Co.	—	—	2,924	—
Siebold Pkg. Co.	—	—	967	—
Others	2,399	145	1,931	530
Shippers	3,953	2,279	18,976	690
Total	12,231	4,195	50,202	9,988

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,440	40	12,330	3,807
Armour and Company	4,215	7	12,682	5,536
Swift & Company	2,845	59	7,542	3,935
Others	312	—	66	—
Shippers	5,625	—	13,647	82
Total	16,837	115	46,287	13,300

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,713	181	6,389	11,091
Armour and Company	2,968	158	6,606	5,162
Others	1,434	10	3,478	1,105

Total: 7,115 349 16,473 17,558
Not including 802 hogs and 390 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,907	235	4,092	556
Wilson & Co.	1,778	343	3,976	1,567
Others	220	6	768	—
Total	3,914	584	8,836	2,123

Not including 128 cattle, 1,556 hogs and 298 sheep bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,214	206	7,714	3,011
Dunn & Oberstegart	168	—	74	—
Ford W. Dill	415	—	315	—
Sunflower Pkg. Co.	33	—	67	—
Excel Pkg. Co.	443	—	—	—
Others	2,115	—	567	146
Total	4,119	206	8,737	3,157

Not including 34 cattle and 1,358 hogs bought direct.

PORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,545	288	2,636	5,511
Swift & Company	1,336	156	3,558	6,370
Blue Bonnet Pkg. Co.	299	6	635	—
City Pkg. Co.	128	—	713	—
H. Rosenthal	49	5	40	—
Total	3,357	485	7,602	11,881

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,647	1,917	20,557	4,737
Cudahy Pkg. Co.	697	825	—	3,022
Dakota Pkg. Co.	806	87	—	—
Rifkin Pkg. Co.	689	31	—	—
Swift & Company	2,514	3,163	17,334	7,470
Others	3,274	1,538	—	—
Total	9,717	6,957	38,091	15,229

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,157	59	4,282	3,247
Swift & Company	618	141	4,734	3,165
Cudahy Pkg. Co.	463	5	2,320	1,513
Others	1,502	53	1,748	502
Total	3,742	258	13,284	8,727

CINCINNATI

	Cattle	Calves	Hogs	Sheep
R. W. Gall's Sons	—	38	—	201
E. Kahn's Sons Co.	207	72	6,049	1,516
Lohrey Packing Co.	—	—	243	—
H. H. Meyer Pkg. Co.	52	1	3,006	—
J. Schlachter	—	—	2,265	—
J. F. Stegner Co.	265	225	—	—
Others	1,143	507	450	162
Shippers	185	303	1,360	290
Total	1,901	1,246	13,773	2,169

Not including 1,301 cattle, 119 calves, 3,112 hogs and 21 sheep bought direct.

TOTAL PACKERS PURCHASES

	Week ended	Prev. week	Cor. week.
Cattle	Feb. 13	Feb. 12	Feb. 14
Cattle	122,023	121,918	139,159
Hogs	335,712	318,356	266,653
Sheep	163,843	156,347	159,959

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., February 18.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market was strong to 15c up until Thursday when prices were 25@35c off on a slow trade.

HOGS, good to choice:

	\$12.30@14.40	\$14.05@14.70	\$14.55@14.85	\$14.45@14.75
160-180 lb.	—	—	—	—
180-200 lb.	—	—	—	—
200-330 lb.	—	—	—	—
330-360 lb.	—	—	—	—

Sows:

	\$14.10@14.45	\$14.00@14.35	\$13.80@14.25
270-300 lb.	—	—	—
360-400 lb.	—	—	—
400-550 lb.	—	—	—

Receipts of hogs at Corn Belt markets for the week ended February 18:

	This week	Last week
Friday, Feb. 12	32,600	36,100
Saturday, Feb. 13	30,800	33,100
Monday, Feb. 15	28,000	43,700
Tuesday, Feb. 16	39,800	39,300
Wednesday, Feb. 17	42,800	44,900
Thursday, Feb. 18	58,400	34,400

Av. 1938-1942 90,200 251 \$8.00 \$8.30

*Receipts and average weight for week ending Feb. 13, 1943, estimated.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lamb
Week ended Feb. 13	\$13.25	\$15.40	\$15.70	\$15.90
Previous week	13.25	15.25	15.35	15.25
1942	10.148	254	13.00	12.55
1941	101,060	255	8.30	7.75
1940	129,417	245	5.75	5.20
1939	82,185	254	8.85	7.85
1938	82,226	250	9.20	7.45

Av. 1938-1942 \$10.20 \$8.80 \$4.95 \$6.00

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Feb. 18:

	Week ended Feb. 18	Prev. week
Packers' purchases	25,017	46,529
Shippers' purchases	24,184	26,786
Total	57,201	73,312

At 20 markets: Cattle Hogs Sheep

Week ended Feb. 13 210,000 506,000 267,000

Previous week 208,000 473,000 267,000

1942 213,000 437,000 256,000

1941 180,000 433,000 260,000

1940 160,000 511,000 235,000

At 11 markets: Hog

Week ended Feb. 13 432,000

Previous week 401,000

1942 365,000

1941 370,000

1940 451,000

At 7 markets: Cattle Hogs Sheep

Week ended Feb. 13 383,000 200,000

Previous week 363,000 200,000

1942 358,000 315,000 176,000

1941 123,000 317,000 179,000

1940 106,000 399,000 152,000

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The National Provisioner—February 20, 1943

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Feb. 13, 1943:

	CATTLE		
	Week ended Feb. 13	Prev. week	Cor. week,
Sheep			
5,966			
4,967			
7,326			
4,171			
4,506			
8,000			
24,113	19,423	22,511	29,281
28,231	15,115	16,000	20,606
36,374	18,121	17,561	20,000
34,173	9,063	9,278	12,021
28 and	9,191	6,680	5,118
Sheep	4,359	4,358	5,967
1,168	1,615	1,738	1,855
1,168	1,881	1,828	2,328
1,208	8,172	8,388	9,706
25	4,626	5,129	5,333
1,908	2,799	2,956	3,934
1,000	3,667	4,128	3,800
4,226	8,920	10,070	16,311
6,322	2,360	2,153	3,380
5,965	Total	118,112	123,827
7,554			152,869
	*Cattle and calves.		
	HOGS		
Chicago	37,451	44,246	87,289
Kansas City	36,751	31,606	33,533
Omaha	55,839	65,398	36,947
East St. Louis	73,694	66,674	52,880
St. Joseph	14,183	13,542	12,275
Sioux City	34,925	40,961	25,781
Wichita	10,095	8,441	7,816
Philadelphia	13,858	12,701	15,061
Indianapolis	18,729	16,887	20,486
New York & Jersey City	40,833	45,812	34,110
Oklahoma City	10,392	9,055	9,133
Cincinnati	13,324	12,875	15,861
Denver	14,007	14,366	10,374
St. Paul	38,091	38,767	28,560
Milwaukee	7,001	7,591	8,408
Total	420,715	428,864	301,518
	*Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.		
	SHEEP		
Chicago	19,126	16,107	34,563
Kansas City	24,229	24,202	24,417
Omaha	31,719	32,816	21,097
East St. Louis	9,809	14,598	5,121
St. Joseph	16,643	15,506	16,236
Sioux City	17,680	19,378	11,717
Wichita	3,157	2,987	3,307
Philadelphia	2,934	2,670	2,187
Indianapolis	1,171	2,102	2,710
New York & Jersey City	44,376	47,499	58,153
Oklahoma City	2,421	2,740	2,610
Cincinnati	1,907	493	1,207
Denver	8,492	9,875	6,182
St. Paul	15,228	17,800	15,025
Milwaukee	2,313	2,041	1,283
Total	201,206	210,274	205,774
	*Not including directs.		

NEW YORK LIVESTOCK

Livestock prices at Jersey City, February 15, 1943, as reported by the Food Distribution Administration:

CATTLE:	
Steers, good	\$ nominal
Cows, medium to good	12.25@18.50
Cows, cutter and common	10.50@12.00
Cows, canners	9.00 down
Bulls, good	14.75@15.00
Bulls, medium	13.25@14.50
Bulls, cutter to common	11.50@13.00
CALVES:	
Vealers, good and choice	\$18.50@20.00
HOGS:	
Hogs, good and choice	\$15.65
LAMBS:	
Lambs, good	nominal

Receipts of salable livestock at Jersey City market for week ended February 13, 1943:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	581	1,441	12	126
Total, with directs	6,006	9,672	15,554	40,888
Prior week:				
Salable receipts	549	1,399	22	471
Total, with directs	6,356	8,941	22,688	35,707

*Including hogs at Slat street.

Watch the Classified Advertisements page for bargains in equipment.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending February 13, 1943.....	6,762	2,305
	Week previous	7,143	2,147
	Same week year ago.....	10,835	2,561
COWS, carcass	Week ending February 13, 1943.....	843	2,128
	Week previous	2,785	1,467
	Same week year ago.....	584	1,825
BULLS, carcass	Week ending February 13, 1943.....	116	50
	Week previous	200	55
	Same week year ago.....	520	115
VEAL, carcass	Week ending February 13, 1943.....	4,706	353
	Week previous	8,441	672
	Same week year ago.....	11,582	1,283
LAMB, carcass	Week ending February 13, 1943.....	28,543	6,302
	Week previous	18,456	9,325
	Same week year ago.....	42,045	14,350
MUTTON, carcass	Week ending February 13, 1943.....	1,928	2,640
	Week previous	2,714	2,204
	Same week year ago.....	1,637	1,045
PORK CUTS, lbs.	Week ending February 13, 1943.....	705,745	267,808
	Week previous	629,768	256,687
	Same week year ago.....	3,600,405	511,540
BEEF CUTS, lbs.	Week ending February 13, 1943.....	295,339
	Week previous	150,246
	Same week year ago.....	336,271
	LOCAL SLAUGHTER		
CATTLE, head	Week ending February 13, 1943.....	8,185	1,615
	Week previous	8,389	1,735
	Same week year ago.....	9,706	1,855
CALVES, head	Week ending February 13, 1943.....	10,215	2,257
	Week previous	9,444	2,108
	Same week year ago.....	11,058	2,014
HOGS, head	Week ending February 13, 1943.....	41,797	13,856
	Week previous	45,649	12,701
	Same week year ago.....	34,610	15,061
SHEEP, head	Week ending February 13, 1943.....	44,376	2,834
	Week previous	47,499	2,670
	Same week year ago.....	58,153	2,187
	Country dressed product at New York totaled 5,629 veal, 140 hogs and 239 lambs. Previous week 5,005 veal, 11 hogs and 94 lambs in addition to that shown above.		
	MORE HOG FEED IN GERMANY		
	In order to increase the feeding of hogs in Germany, the government of that country, in connection with the current hog-feeding contracts, has released a specified quantity of barley and of protein concentrate per hog. The amount of barley released so far is 110 lbs. per hog. A further 220 lbs. of barley will be obtainable per hog under new releases. For sows farrowing after February, 551 lbs. of barley will be obtainable, and for each hog to be fattened, 331 lbs. of barley plus 44 lbs. of protein concentrate will be allowed. Each hog must be fed to a minimum live weight of 198 lbs. for marketing.		
	WEEKLY INSPECTED KILL		
	Federal inspected slaughter of all classes of meat animals during the week ending February 12, 1943 were smaller than the previous week again. The hog kill dropped to 751,850 head, the smallest for any week since November 6, 1942 and compared with 818,050 head a week ago. Compared with the corresponding week a year ago the hog slaughter was somewhat larger while declines were noted in cattle and calves.		
	Cattle	Hogs	Sheep
New York area ¹	8,172	10,035	42,583
Phila. & Balt. ²	2,880	756	26,783
Ohio-Indiana	7,622	2,027	41,444
group ³	26,141	3,139	103,331
St. Louis area ⁴	9,033	3,060	73,694
Kansas City	15,115	2,136	36,751
Southwest group ⁵	16,050	2,346	46,281
Omaha	18,121	323	55,839
Snowy City	11,002	100	34,925
St. Paul-Wis.	15,084	24,173	104,496
Interior Iowa & So. Minn. ⁶	12,946	4,178	185,933
Total	141,567	52,288	751,850
Total prev. week	146,869	52,293	815,050
Total last year	164,856	60,989	678,171
			278,970
	¹ Includes New York City, Newark, and Jersey City. ² Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³ Includes Elkhorn, Ill. ⁴ Includes St. Louis, National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵ Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth, Tex. ⁶ Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷ Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.		
	Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.		

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DRAFT exempt, thoroughly experienced in high grade and competitive sausage manufacturing—outstanding luncheon meats and loaves, familiar with quick cures, costs, yields, and offal in production. Have executive ability, am progressive, and have the ability to produce and create new and profitable varieties. Can take complete charge of manufacturing or assist in management. Available immediately. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

SALES MANAGER: twenty years' packinghouse experience, twelve years as acting assistant manager. Can handle any organization, large or small. Prefer north country or foreign service. White, 44 years old, draft exempt. Want permanent position. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

WANTED: Position as Pork Superintendent. Have had 20 years' packinghouse experience in all departments—know costs, yields and can handle labor. Age 40; best of references. W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

MANAGER—Superintendent wants to change positions. Good reason for so doing. Practical, progressive and have had a vast experience. Draft exempt. Want a permanent connection. Know all phases live stock, manufacture, distribution, costs, labor, etc. W-258, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

OPPORTUNITY to learn meat canning and/or dehydration practical methods. By experienced meat packinghouse operator. 22 years' supervisory capacity, all departments. Salary secondary to educational features. W-253, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

PACKINGHOUSE MANAGER: thoroughly experienced in buying, killing, curing, sales and labor. Draft exempt. Southern location preferable. W-249, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CATTLE BUYER: 100% experience in all grades. Best of references and draft exempt. Go any place. Age 38. W-251, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

POSITION WANTED as packinghouse assistant. Age 46; twenty years' experience in supervisory capacity, all departments. W-254, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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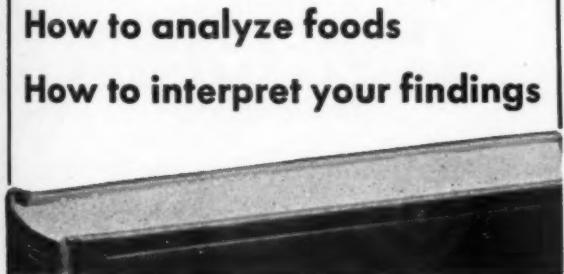
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East St. Louis, Illinois

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HUNTERIZED SMOKED AND CANNED HAM

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William G. Joyce
Boston, Mass.

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Philadelphia, Pa.

A. L. Thomas
Washington, D. C.
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